

138 MEALS, RECIPES & IDEAS!

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Bake a batch of
Doughboy Cookies!
p. 58



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COOKBOOKS

DECEMBER 1991 #130

TM

AMERICA'S #1 COOKBOOK MAGAZINE

Holiday

COOKIES, GIFTS, SWEETS & EATS



HOLIDAY CLASSIC X



POPPIN' FRESH™ IDEA

Tree-Shaped Breadsticks

PAGE 68

Hey, kids! Here's one way you can lend a helping hand at your house.

It's so easy to shape my Poppin' Fresh Refrigerated Soft Breadsticks into tree-shaped rolls. Then sprinkle them with sesame or poppy seed, bake just a few minutes and serve 'em warm from the oven. They're oh, so good! You'll be a helper just like one of Santa's elves.

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Insert: Doughboy Cookies, p. 58

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CLASSIC®  COOKBOOKS

Holiday

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Bake to Your Heart's Desire

*Fresh-from-the-oven creations
to make with love.*

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Just For Kids

Like snowflakes, no two will be the same.

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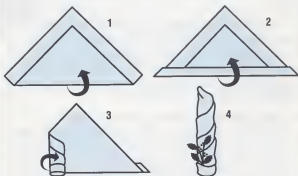
Folding Napkins



Set the holiday mood and your table using these eye-catching napkin folds.

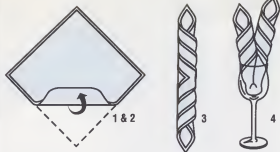
These folds can be done with square luncheon- or dinner-sized cloth or paper napkins (napkins about 18x18 inches usually work best). For best results, use solid color napkins or woven ones with no "wrong" side that will show. To get a crisp fold on cloth napkins, lightly starch (or use spray starch) and press them. These folds are quite simple; even small hands can help with some of them. To avoid any last minute frustrations, fold napkins well ahead of time.

Candle Fold page 74



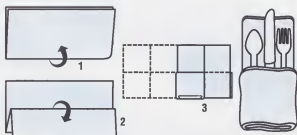
1. On flat surface, fold napkin in half diagonally to form a triangle, leaving about a 1-inch border.
2. Fold bottom up 1 to 1½ inches.
3. Turn napkin over; roll fairly tightly from the left. Tuck the end into turned up cuff.
4. Stand napkin up. If desired, fold down one layer at tip to resemble flickering candle flame and/or tuck decoration into cuff.

**Trumpet
Fold**
page 78



1. Place open napkin on flat surface with one point toward you.
2. Turn point up about 2 inches.
3. Starting with the 2-inch fold, roll up napkin.
4. Bend napkin in center. Place in goblet or tie with decorative bow.

**Buffet
Fold**
page 70



1. On flat surface, fold napkin in half with folded edge toward you.
2. Turn one top edge down to center fold.
3. Turn napkin over; fold into quarters. Insert cutlery into pocket formed by fold.

**Standing
Fold**
page 86



1. On flat surface, fold napkin in half diagonally with open point facing you.
2. Fold down side points together and bring together at bottom point.
3. Holding points folded, turn napkin over so open points are at top. Bring bottom point up to meet top point, forming a triangle.
4. Lift up at center of bottom, standing napkin up.



Bake to Your Heart's Desire



**Fresh-from-the-oven creations
to make with love.**

Among these coffee cakes, breads, cakes, pies and desserts are some traditional favorites, like **Holiday Stollen** and festive uncomplicated choices like **Merry Mint Angel Loaf**. **White Christmas Pie** has a unique chocolate crust. **Two-Tone Rye Twist Loaf** is a hearty bread for sandwiches.

(Pictured left to right: **Cranberry Lemon Cheesecake Tart** p. 8, **Miniature Cheesecakes** p. 8.)



These tasty little cheesecakes can be served as a dessert or as part of a cookie assortment.

Miniature Cheesecakes

(pictured on p. 7)

CHEESECAKES

- 2 (3-oz.) pkg. cream cheese,
softened
- ¼ cup sugar
- 1 egg
- ½ teaspoon almond extract

TOPPING

- ¾ cup dairy sour cream
- 3 tablespoons sugar
- ¼ teaspoon almond extract

GARNISH

- ⅓ cup raspberry jam or other
red jam or preserves

Heat oven to 350°F. Line 24 miniature muffin cups with paper baking cups. In medium bowl, beat cream cheese and ¼ cup sugar until fluffy. Add egg and ½ teaspoon almond extract; beat until smooth. Fill lined muffin cups ¾ full.

Bake at 350°F. for 15 minutes or until set. DO NOT OVERBAKE. Meanwhile, in small bowl combine all topping ingredients; blend well. Top each cheesecake with 1 heaping teaspoon topping. Bake an additional 5 to 8 minutes or until set. Cool 15 to 20 minutes.*

Spoon about ½ teaspoon jam onto each cheesecake. Refrigerate until served. Store in refrigerator. 24 cheesecakes.

TIP:

- * At this point, cheesecakes can be covered and frozen up to 1 month. Thaw in refrigerator. Garnish just before serving.

NUTRITION INFORMATION

SERVING SIZE: 1 CHEESECAKE		PERCENT U.S. RDA PER SERVING	
CALORIES	70	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	7 g	VITAMIN C	*
FAT	4 g	THIAMINE	*
CHOLESTEROL	20 mg	RIBOFLAVIN	2%
SODIUM	30 mg	NIACIN	*
POTASSIUM	25 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

This creamy, sweet dessert has a tart cranberry topping. It can be made ahead of time and refrigerated or frozen to help you in the busy days ahead.

Cranberry Lemon Cheesecake Tart

(pictured on p. 6)

- 1 (15-oz.) pkg. Pillsbury All
Ready Pie Crusts

TOPPING

- 3 tablespoons sugar
- 1 tablespoon cornstarch
- 1½ cups fresh or frozen
cranberries
- ¾ cup sugar
- ⅓ cup water

FILLING

- 1 (8-oz.) pkg. cream cheese,
softened
- ½ cup whipping cream
- ⅓ cup sugar
- 1 teaspoon grated lemon peel
- ½ cup whipping cream,
whipped

Heat oven to 450°F. Prepare pie crust according to package directions for **unfilled one-crust pie** using 10-inch tart pan with removable bottom or 9-inch pie pan. (Refrigerate remaining crust for a later use.) Place prepared crust in pan; press in bottom and up sides of pan. Trim edges if necessary. Generously prick crust with fork. Bake at 450°F. for 9 to 11 minutes or until light golden brown. Cool.

In small bowl, combine 3 tablespoons sugar and cornstarch. In medium saucepan over medium heat, combine cranberries, ¾ cup sugar and water. Bring to a boil, stirring until sugar is dissolved; boil 2 minutes, stirring constantly. Stir cornstarch mixture into cranberry mixture. Bring to a boil; boil 1 minute, stirring constantly. Cool to room temperature.

In small bowl, beat cream cheese, ½ cup whipping cream, ⅓ cup sugar and lemon peel until light and fluffy. Spoon into cooled pie crust; spread evenly. Carefully spoon topping over filling. Refrigerate until ready to serve. Garnish with whipped cream. Store in refrigerator. 10 servings.

TIP:

Tart can be covered and frozen without topping. Let stand at room temperature about 10 minutes before serving. Spoon on topping. Garnish with whipped cream.

NUTRITION INFORMATION

SERVING SIZE: 1/10 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	360	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	15%
CARBOHYDRATE	39 g	VITAMIN C	2%
FAT	23 g	THIAMINE	*
CHOLESTEROL	63 mg	RIBOFLAVIN	4%
SODIUM	150 mg	NIACIN	*
POTASSIUM	70 mg	CALCIUM	4%
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Apples and cranberries are a tasty combination in this kuchen. It's made easily with refrigerated dough.

Country Apple Kuchen



- 2 large tart baking apples*
- 2 tablespoons margarine or butter
- ⅓ cup sugar
- ⅛ teaspoon nutmeg
- 2 (3-oz.) pkg. cream cheese, softened
- 1 (8-oz.) can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- ¼ cup sliced almonds
- ½ cup fresh or frozen cranberries (do not thaw)
- 2 to 3 tablespoons sugar

Peel and core apples; cut each into 8 wedges. Melt margarine in small skillet; stir in ⅓ cup sugar and nutmeg. Add apples; cook over medium-low heat, stirring constantly, until apples are glazed but still firm and liquid is syrupy, about 15 minutes. Drain liquid into small bowl. Add cream cheese; blend until smooth.

Heat oven to 375°F. Unroll dough into 2 long rectangles on ungreased cookie sheet. Overlap long sides ½ inch; firmly press edges and perforations to seal. Press or roll to form 14x9-inch rectangle. Trim to 12x9-inch rectangle, reserving 2-inch strip for lattice top.

Spoon cream cheese mixture lengthwise down center of dough, spreading to within 1½ inches of all edges. Arrange apple wedges in 2 rows over cream cheese mixture. Sprinkle with almonds and cranberries. Cut reserved dough into 3 equal lengthwise strips; cut each in half forming 6 strips. Fold long sides of dough about 1 inch over filling; fold short ends over filling. Pinch slightly to seal corner folds. Arrange strips over filling in lattice pattern. Sprinkle dough and filling with 2 to 3 tablespoons sugar. Bake at 375°F. for 15 to 20 minutes or until light golden brown. Refrigerate any remaining kuchen. 8 servings.

TIP:

* Choose tart apples such as Granny Smith, Jonathan, Wealthy or Rome Beauty.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	290	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	8%
CARBOHYDRATE	32 g	VITAMIN C	2%
FAT	17 g	THIAMINE	6%
CHOLESTEROL	26 mg	RIBOFLAVIN	6%
SODIUM	330 mg	NIACIN	4%
POTASSIUM	160 mg	CALCIUM	2%
		IRON	6%

RECIPE MAKE-OVER

Lite Strawberry Romanoff Angel Cake

Our Lovin' Loaf™ Angel Food Cake Mix helps you make an easier, lighter version of this dessert.

The original **Strawberry Romanoff Angel Cake** is a beautiful ice cream-filled frozen dessert topped with colorful cream cheese-filled Strawberry Blossoms.

The same delicious flavors are combined in **Lite Strawberry Romanoff Angel Cake**. This tempting dessert uses fresh strawberries and yogurt to reduce the calories and fat. It's quicker to make, too, because there are not as many preparation steps and it's not frozen. Even the garnish is light—bright fresh strawberry fans.

Lite Strawberry Romanoff Angel Cake



Strawberry Romanoff Angel Cake



CAKE

- 1 (10-inch) angel food cake
- 1 pint (2 cups) strawberry ice cream, slightly softened
- ¾ cup dairy sour cream

STRAWBERRY BLOSSOMS

- 8 to 12 large strawberries
- 1 (3-oz.) pkg. cream cheese, softened
- 2 tablespoons powdered sugar
- 1 tablespoon dairy sour cream

FROSTING

- 1 cup whipping cream
- ½ cup powdered sugar
- ¼ cup dairy sour cream

With sharp knife, carefully cut a 1-inch slice from top of cake; set aside. Cut around edge of cake 1 inch from outer edge; make second cut around cake 1-inch from center edge. Carefully remove center part of cake, leaving 1-inch thick base; tear into small pieces.

In medium bowl, combine ice cream, ¾ cup sour cream and torn cake pieces; mix well. Spoon mixture into cake cavity. Replace top of cake. Freeze for several hours.

Remove stems from berries to form a flat base. Place on cutting surface, pointed end up. With sharp knife, carefully slice each berry in half vertically to within ¼ inch of base. Cut each half into 3 wedges to form 6 petals. (Do not slice through base.) Pull petals apart slightly.

In small bowl, beat cream cheese, powdered sugar and 1 tablespoon sour cream until light and fluffy. With pastry bag and star tip, or small spoon, fill berries with cream cheese mixture. Cover and refrigerate.

In small bowl, whip cream until soft peaks form. Gradually add powdered sugar, beating until stiff peaks form; fold in ¼ cup sour cream. Spread over cake. Garnish with Strawberry

Blossoms. Serve immediately. Store any remaining dessert in freezer. 12 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	340	PROTEIN 8%
PROTEIN	6 g	VITAMIN A 10%
CARBOHYDRATE	44 g	VITAMIN C 20%
FAT	17 g	THIAMINE 2%
CHOLESTEROL	54 mg	RIBOFLAVIN 10%
SODIUM	135 mg	NIACIN 2%
POTASSIUM	160 mg	CALCIUM 10%
		IRON 2%

RECIPE MAKE-OVER

Lite Strawberry Romanoff Angel Cake



(pictured on left)

CAKE

- 1 pkg. Pillsbury Lovin' Loaf™ Angel Food Cake Mix
- ½ cup water

TOPPING

- 1 pint strawberries
- 1 (16-oz.) carton vanilla or French vanilla yogurt

Heat oven to 350°F. Prepare and bake angel food cake according to package directions. Cool in pan tipped on side on cooling rack until completely cool. Remove from pan. Cut into 8 slices; place 1 slice on each dessert plate.

Reserve 8 firm berries. Slice remaining berries. In medium bowl, gently combine sliced berries and yogurt. Spoon yogurt mixture over cake slices. Garnish with strawberry fans or whole berries.* 8 servings.

TIP:

- * To make strawberry fans, cut each berry into thin slices, starting at tip and cutting almost to stem. Spread slices to form fan.

HIGH ALTITUDE - Above 3500 Feet: Add ¼ cup flour to dry mix. Increase water to ¾ cup. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	150	PROTEIN 8%
PROTEIN	5 g	VITAMIN A *
CARBOHYDRATE	30 g	VITAMIN C 40%
FAT	1 g	THIAMINE 2%
CHOLESTEROL	3 mg	RIBOFLAVIN 10%
SODIUM	250 mg	NIACIN *
POTASSIUM	230 mg	CALCIUM 10%
		IRON 2%

* Contains less than 2% of the U.S. RDA of this nutrient.

This creamy white filling in a chocolate crust is topped with bright red raspberry sauce. It's a treat for your taste buds as well as your eyes.

White Christmas Pie



(pictured on right)

CRUST

- 1 cup Pillsbury's BEST®
All Purpose or Unbleached
Flour
- ¼ cup firmly packed brown
sugar
- 2 tablespoons unsweetened
cocoa
- ¼ teaspoon salt
- ⅓ cup shortening
- 3 to 4 tablespoons cold water

FILLING

- ¼ cup sugar
- ¼ cup cornstarch
- 1½ cups milk
- 1 (6-oz.) white baking bar, cut
into pieces
- 1 teaspoon vanilla
- ¾ cup whipping cream
- 2 tablespoons powdered sugar

RASPBERRY SAUCE AND GARNISH

- 1 (10-oz.) pkg. frozen
raspberries, thawed
- 1 tablespoon cornstarch
- Chocolate Leaf Cutouts (this
page)

Heat oven to 450°F. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, brown sugar, cocoa and salt. Using pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Sprinkle flour mixture with water 1 tablespoon at a time, while tossing and mixing lightly with fork. Add water until dough is just moist enough to hold together.

Shape dough into a ball. Flatten ball; smooth edges. On lightly floured surface, roll ball lightly from center to edge into circle 1½ inches larger than inverted 9-inch pie pan. Fold dough in half; place in pie pan. Unfold; fit

evenly in pan. Do not stretch. Fold edge under to form standing rim; flute. Prick bottom and sides of crust generously with fork. Bake at 450°F. for 8 to 11 minutes or until crust appears dry and flaky. Cool completely.

In medium saucepan, combine sugar and ¼ cup cornstarch. Add milk gradually, stirring over medium heat until mixture boils; boil 1 minute, stirring constantly. Add baking bar and vanilla, stirring until baking bar is melted and mixture is smooth. Pour into large bowl; cover top with plastic wrap. Cool to room temperature.

In small bowl, beat whipping cream with powdered sugar until soft peaks form. Beat cooled baking bar mixture at medium speed until light and fluffy, about 1 minute. Fold whipped cream into mixture. Spoon evenly into cooled crust. Refrigerate 8 hours or overnight until firm.

In small saucepan over medium heat, heat raspberries and 1 tablespoon cornstarch to boiling, stirring constantly. Boil 1 minute, stirring constantly. Cool. Serve pie with raspberry sauce. Garnish with chocolate leaf cutouts. 8 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	500	PROTEIN	8%
PROTEIN	6 g	VITAMIN A	8%
CARBOHYDRATE	61 g	VITAMIN C	6%
FAT	27 g	THIAMINE	10%
CHOLESTEROL	38 mg	RIBOFLAVIN	15%
SODIUM	130 mg	NIACIN	6%
POTASSIUM	260 mg	CALCIUM	10%
		IRON	8%

Cook's Note



CHOCOLATE LEAF CUTOUTS

To make chocolate holly leaf cutouts, melt unsweetened chocolate, semi-sweet chocolate, sweet cooking chocolate or vanilla-flavored candy coating. Pour onto waxed paper-covered cookie sheet. Spread evenly to



White Christmas Pie

Pattern for Chocolate Leaf Cutout

about $\frac{1}{8}$ to $\frac{1}{4}$ -inch thickness. Refrigerate until slightly hardened, about 10 minutes. Press cookie cutter firmly into chocolate, or cut out chocolate leaves using leaf pattern. Lift gently from waxed paper with spatula. Store in refrigerator or freezer until ready to use.





Apples and "the berry of the season" are combined in this warm old-time dessert that's topped with up-to-date biscuits. Cardamom adds a special flavor to the filling and the topping.

Holiday Apple Cobbler

(pictured on left)

- 1 cup sugar
- ½ to ¾ teaspoon freshly ground cardamom, if desired
- 1 tablespoon cornstarch
- 5 cups sliced peeled tart apples
- 1 cup fresh or frozen cranberries (do not thaw)
- 1 (10-oz.) pkg. Hungry Jack® Refrigerated Flaky Biscuits

Heat oven to 375°F. In small bowl, combine sugar and cardamom; mix well. Reserve 2 tablespoons of mixture; set aside. In medium saucepan over medium heat, combine remaining sugar mixture with cornstarch, apples and cranberries. Bring to a boil, stirring frequently; boil 1 minute, stirring constantly. Reduce heat; continue cooking until apples are crisp-tender, stirring frequently. Pour into ungreased 2-quart casserole. Separate dough into biscuits; arrange over hot fruit mixture. Sprinkle with reserved sugar mixture.

Bake at 375°F. for 20 to 25 minutes or until biscuits are deep golden brown and fruit mixture is bubbly. Serve warm with milk or half-and-half. 6 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	350	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	*
CARBOHYDRATE	73 g	VITAMIN C	8%
FAT	6 g	THIAMINE	10%
CHOLESTEROL	0 mg	RIBOFLAVIN	6%
SODIUM	500 mg	NIACIN	6%
POTASSIUM	170 mg	CALCIUM	*
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note

*** CARDAMOM

Although native to India, where it remains a popular spice, cardamom became a favorite Scandinavian seasoning for breads and pastries when early Viking traders brought it back to their homeland.

Each three-sided, creamy white, pithy pod contains 17 to 20 tiny cardamom seeds. This pungent, aromatic spice is available as ground seed, shelled seeds or in the pod. Most co-op food stores sell the shelled seeds by the pound, which is a very economical way to buy them.

To remove cardamom seeds from pods, place the whole pods in a mortar and crush them with a pestle, or place the pods between two sheets of waxed paper and crush them with a rolling pin or hammer. Pick out the large pieces of crushed pods and gently blow on the seeds to remove any remaining pieces of pod; the seeds will remain.

As with most spices, the best flavor is produced from freshly crushed or ground seeds. Whole seeds can be crushed in a mortar with a pestle or kept in a spice grinder ready to be ground when needed.

Recipes in this cookbook using cardamom are **Frosted Pepparkakor, Holiday Apple Cobbler and Swedish Almond Tea Ring.**

The grated orange peel in this dough complements the apricots in the filling. The recipe for this small festive coffee cake can be easily doubled to make an extra poinsettia for a gift.

Apricot Cherry Poinsettia Coffee Cake



(pictured on right)

COFFEE CAKE

- 2 to 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ¼ cup sugar
- 1 teaspoon salt
- 1 pkg. active dry yeast
- ⅔ cup milk
- 2 tablespoons shortening or margarine
- 1 egg
- ½ teaspoon grated orange peel

FILLING

- 1 tablespoon margarine or butter, melted
- ½ cup chopped red candied cherries
- ½ cup chopped dried apricots
- 2 tablespoons sugar

ICING AND TOPPING

- ½ cup powdered sugar
- 2 to 3 teaspoons milk
- ½ to 1 teaspoon grated orange peel

Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup flour, ¼ cup sugar, salt and yeast; mix well. In small saucepan, heat ⅔ cup milk and shortening until very warm (120 to 130°F.). Add warm liquid, egg and ½ teaspoon grated orange peel to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in ¾ to 1 cup flour to form a moderately stiff dough. On floured surface, knead in ¼ to ½ cup flour until dough is smooth and elastic, about 5 minutes. Place dough in

greased bowl; turn to grease all sides. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, 1 to 1¼ hours.

Grease cookie sheet. Punch down dough several times to remove all air bubbles. On lightly floured surface, roll dough into 16x12-inch rectangle. Brush with melted margarine. In small bowl, combine cherries, apricots and 2 tablespoons sugar. Sprinkle evenly over dough. Starting from shorter side, roll up tightly; seal edges. Cut into twelve 1-inch pieces. Reserve 2 end pieces for center. Arrange remaining slices, slightly overlapping, in circle on greased cookie sheet, leaving a 2-inch space in center. Divide each reserved end piece in half; shape into balls. Place balls in center. Cover; let rise in warm place until light and doubled in size, 30 to 40 minutes.

Heat oven to 350°F. Uncover dough. Pinch outer half of each slice to form a petal tip. Bake at 350°F. for 15 to 25 minutes or until very light brown. Loosely cover with foil during last few minutes of baking if necessary to prevent excessive browning. Cool 5 minutes. Remove from cookie sheet. Cool completely.

In small bowl, combine powdered sugar and enough milk for desired drizzling consistency; blend until smooth. Drizzle over coffee cake. Sprinkle center with ½ to 1 teaspoon grated orange peel. 10 to 12 servings.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	10%
CARBOHYDRATE	41 g	VITAMIN C	*
FAT	4 g	THIAMINE	15%
CHOLESTEROL	19 mg	RIBOFLAVIN	10%
SODIUM	200 mg	NIACIN	10%
POTASSIUM	150 mg	CALCIUM	2%
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.



Flavors of orange and cranberry go well together in this festive quick bread.

Holiday Cranberry Bread



- 1 cup sugar
- 1 tablespoon grated orange peel
- $\frac{3}{4}$ cup water
- $\frac{1}{3}$ cup orange juice
- 2 tablespoons oil
- 1 egg
- 2 cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- $1\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup halved fresh or frozen
whole cranberries (do not
thaw)
- 1 cup chopped nuts

Heat oven to 350°F. Grease 9x5-inch loaf pan. In large bowl, combine sugar, orange peel, water, orange juice, oil and egg; blend well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and baking soda; stir just until moistened. Stir in cranberries and nuts. Pour into greased pan.

Bake at 350°F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Wrap tightly and store in refrigerator. 1 (12-slice) loaf.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA PER SERVING	
1 SLICE		PROTEIN	6%
CALORIES	240	VITAMIN A	5%
PROTEIN	4 g	VITAMIN C	6%
CARBOHYDRATE	36 g	THIAMINE	15%
FAT	9 g	RIBOFLAVIN	8%
CHOLESTEROL	18 mg	NIACIN	6%
SODIUM	270 mg	CALCIUM	4%
POTASSIUM	100 mg	IRON	6%

* Contains less than 2% of the U.S. RDA of this nutrient.

Nearly every German home serves a version of stollen at Christmas time. This fruit and nut-filled bread dates back to about 1400 in the city of Dresden, Germany.

Holiday Stollen



FRUIT MIXTURE

- $\frac{1}{2}$ cup golden raisins
- $\frac{1}{2}$ cup mixed candied fruit
- $\frac{1}{2}$ cup coarsely chopped candied
cherries
- $\frac{1}{2}$ cup blanched slivered
almonds
- $\frac{1}{4}$ cup rum*

DOUGH

- $3\frac{1}{2}$ to 4 cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- $\frac{1}{4}$ cup sugar
- 1 teaspoon salt
- 1 pkg. active dry yeast
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup shortening or margarine
- 1 egg

FROSTING AND GARNISH

- 1 cup powdered sugar
- 1 tablespoon milk
- Whole almonds
- Candied cherries

In small bowl, combine all fruit mixture ingredients. Let stand at room temperature at least 1 hour, stirring occasionally.

Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup flour, sugar, salt and yeast. In small saucepan, heat $\frac{3}{4}$ cup milk, water and shortening until very warm (120 to 130°F.). Add warm liquid and egg to flour mixture. Blend at low speed until moistened. Beat 3 minutes at medium speed. By hand, stir in an additional 2 cups flour and fruit mixture until dough pulls away cleanly from sides of bowl. On floured surface, knead in $\frac{1}{2}$ to 1 cup flour until dough is elastic, about 5 minutes. (Dough will be sticky.)

Place dough in greased bowl; turn to grease all sides. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until doubled in size, about 1½ hours.

Punch down dough several times to remove all air bubbles. Cover; let rise in warm place about 30 minutes or until almost doubled in size.

Grease cookie sheet. Punch down dough. On lightly floured surface, roll into 12x8-inch oval. Fold in half lengthwise; form into a crescent. Press folded edge firmly and pinch open edges together to prevent dough from springing open during baking. Place on greased cookie sheet. Cover; let rise in warm place until doubled in size, 35 to 45 minutes.

Heat oven to 375°F. Uncover dough. Bake at 375°F. for 25 to 35 minutes or until golden brown. Remove from cookie sheet; cool on wire rack.

In small bowl, combine powdered sugar and milk; blend until smooth. Spread over loaf. Garnish with almonds and candied cherries. 1 (14-slice) loaf.

TIP:

* One-fourth cup water plus 1 teaspoon rum flavor can be substituted for the rum.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 SLICE		PER SERVING	
CALORIES	320	PROTEIN	8%
PROTEIN	6 g	VITAMIN A	*
CARBOHYDRATE	56 g	VITAMIN C	2%
FAT	7 g	THIAMINE	20%
CHOLESTEROL	16 mg	RIBOFLAVIN	15%
SODIUM	180 mg	NIACIN	10%
POTASSIUM	180 mg	CALCIUM	4%
		IRON	10%

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



KNEADING AND PROOFING YEAST DOUGHS

Knead yeast dough using floured hands and a lightly floured surface. A cloth-covered surface will allow you to knead dough to elasticity with less flour.

- Form dough into a ball.
- Flatten ball lightly and fold edge of dough toward center.
- Push dough down and away with heels of both hands, curving fingers around the dough.
- Give dough a quarter turn.
- Repeat pushing and turning until dough is smooth and elastic and small blisters appear on the surface. Sprinkle additional flour over kneading surface as needed.

After kneading, place bread dough in a lightly greased bowl; cover it loosely with plastic wrap and a towel. Let it rise in a warm place (80 to 85°F.) until it is light and doubled in size. For a draft-free spot, place the dough in the oven along with a bowl or pan of hot water. (Do not turn on the oven.) Or, place the bowl of dough on a wire rack over a bowl of hot water.

To test whether yeast dough has doubled in size, lightly poke two fingers ½ inch into the dough. If an indentation remains, the dough has risen enough.

What a cheery cherry-filled treat for those you love!

Circle of Hearts Cherry Bread



FILLING

- $\frac{3}{4}$ cup chopped maraschino cherries
- $\frac{1}{2}$ cup maraschino cherry liquid
- 2 tablespoons cornstarch
- 1 tablespoon margarine
- $\frac{1}{4}$ cup chopped nuts
- $\frac{1}{2}$ teaspoon almond extract

BREAD

- 1 pkg. Pillsbury Hot Roll Mix
- 1 tablespoon sugar
- 1 cup water heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 1 egg

GLAZE

- 1 cup powdered sugar
- 2 to 3 tablespoons milk

In small saucepan over medium heat, cook all filling ingredients until very thick and clear, stirring constantly. Remove from heat; set aside.

Grease cookie sheet. In large bowl, combine flour mixture with yeast from foil packet and sugar; mix well. Stir in hot water, 2 tablespoons margarine and egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough for 5 minutes or until smooth. Sprinkle additional flour over surface to reduce stickiness. Cover with large bowl; let rest 5 minutes.

On lightly floured surface, roll dough into 18x12-inch rectangle. Spread warm filling over dough to within $\frac{1}{2}$ inch of edges. Starting with longer side, roll up tightly; seal edges. Place, seam side down, on greased cookie sheet. Join ends to form ring; pinch ends of dough to seal. With scissors or sharp knife, cut from outside edge of ring to within $\frac{1}{2}$ inch of inside edge, making 14 cuts $1\frac{1}{4}$ to $1\frac{1}{2}$ inches apart. Turn 2 cut sections on their sides in opposite directions to form heart shape. Repeat to make 7 hearts. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 30 minutes.

Heat oven to 375°F. Uncover dough. Bake at 375°F. for 18 to 28 minutes or until golden brown. Cool on wire rack.

In small bowl, combine powdered sugar and enough milk for desired drizzling consistency; beat until smooth. Drizzle glaze over bread, outlining hearts. Place on large serving plate. 14 servings.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE: 1/14 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	210	PROTEIN	8%
PROTEIN	5 g	VITAMIN A	2%
CARBOHYDRATE	39 g	VITAMIN C	*
FAT	5 g	THIAMINE	15%
CHOLESTEROL	15 mg	RIBOFLAVIN	10%
SODIUM	260 mg	NIACIN	10%
POTASSIUM	85 mg	CALCIUM	*
		IRON	6%

* Contains less than 2% of the U.S. RDA of this nutrient.

Light chocolate dough surrounds a chocolaty filling in this delectable coffee cake.

Cherry-Trimmed Chocolate Coffee Cake



COFFEE CAKE

- 1 pkg. Pillsbury Hot Roll Mix
- ¼ cup unsweetened cocoa
- 2 tablespoons sugar
- 1¼ cups water, heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 1 egg

FILLING

- 3 tablespoons margarine or butter, softened
- ½ cup firmly packed brown sugar
- ½ cup miniature semi-sweet chocolate chips

TOPPING

- ½ cup powdered sugar
- 2 to 3 teaspoons milk
- 8 red and/or green candied cherries

Generously grease 12-cup Bundt® pan. In large bowl, combine flour mixture with yeast from foil packet, cocoa and sugar; mix well. Stir in hot water, 2 tablespoons margarine and egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough 5 minutes until smooth. Sprinkle additional flour over surface to reduce stickiness. Cover with large bowl; let rest 5 minutes.

On lightly floured surface, roll dough into 16x12-inch rectangle. Spread with 3 tablespoons margarine. In small bowl, combine brown sugar and chocolate chips; sprinkle evenly over dough. Starting with longer side, roll up tightly; seal edges. Cut into 16 slices. Stand 10 slices in greased pan with cut sides against outside edge of pan; stand 6 slices around inside edge. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 30 minutes.

Heat oven to 375°F. Uncover dough. Bake at 375°F. for 20 to 30 minutes or until coffee cake sounds hollow when tapped. Let stand upright in pan 5 minutes; invert onto cooling rack. Cool completely.

In small bowl, combine powdered sugar and enough milk for desired drizzling consistency; blend until smooth. Drizzle over coffee cake. Garnish with candied cherries. 16 servings.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	2%
CARBOHYDRATE	38 g	VITAMIN C	+
FAT	6 g	THIAMINE	10%
CHOLESTEROL	13 mg	RIBOFLAVIN	10%
SODIUM	250 mg	NIACIN	8%
POTASSIUM	95 mg	CALCIUM	+
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.
Bundt® is a registered trademark of Northland Aluminum Products, Inc., Minneapolis, MN.



Add rolled oats to our lite muffin mix for a warm wholesome coffee cake.

Lite Blueberry Coffee Cake

❄❄❄
(pictured on left)

STREUSEL TOPPING

- ¼ cup flour
- ¼ cup rolled oats
- 2 tablespoons margarine or butter, softened
- 2 tablespoons sugar
- ½ teaspoon cinnamon

COFFEE CAKE

- 1 pkg. Pillsbury Lovin' Lites™ Blueberry Muffin Mix
- ¼ cup rolled oats
- ⅔ cup water
- 2 egg whites

Heat oven to 400°F. Grease 8-inch square or 9-inch round pan with no-stick cooking spray, shortening or margarine.

In small bowl, combine streusel topping ingredients; mix with fork until crumbly. Set aside. Drain blueberries; rinse and drain again. Set aside. In medium bowl, combine remaining coffee cake ingredients until mix is moistened; fold in blueberries. Pour into greased pan; sprinkle with streusel topping.

Bake at 400°F. for 20 to 30 minutes or until toothpick inserted in center comes out clean. Serve warm. 8 to 9 servings.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION

SERVING SIZE: 1/9 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	190	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	2%
CARBOHYDRATE	37 g	VITAMIN C	10%
FAT	4 g	THIAMINE	8%
CHOLESTEROL	1 mg	RIBOFLAVIN	4%
SODIUM	240 mg	NIACIN	6%
POTASSIUM	120 mg	CALCIUM	4%
		IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient.

Lite Blueberry Coffee Cake

Bake to Your Heart's Desire 23

Here's a light dessert that can be made with any fruits that are in season.

Fruit-Filled Chocolate Meringues



MERINGUES

- 2 egg whites
- ¼ teaspoon salt
- ¼ teaspoon vinegar
- ½ cup sugar
- ½ teaspoon vanilla
- 1 tablespoon unsweetened cocoa

FILLING

- 1 to 1½ cups assorted fresh fruits (peach or kiwifruit slices, strawberries, blueberries, grapes and/or raspberries)
- ½ cup fudge sauce, if desired

Heat oven to 275°F. Line cookie sheet with parchment paper. In small bowl, beat egg whites, salt and vinegar until foamy. Gradually add sugar and vanilla, beating until stiff peaks form. Sift cocoa over beaten egg whites; fold into mixture.

Drop 6 heaping tablespoonfuls meringue onto parchment-lined cookie sheet. Make a deep well in the center of each, spreading egg white mixture to form a 3-inch circle. Bake at 275°F. for 45 minutes or until crisp. Turn off oven; keep door closed for 1½ hours. Remove meringues from oven. Cool completely. Remove from parchment paper.

Before serving, fill meringues with fresh fruit; serve with fudge sauce. 6 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	170	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	2%
CARBOHYDRATE	35 g	VITAMIN C	25%
FAT	4 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	8%
SODIUM	140 mg	NIACIN	*
POTASSIUM	170 mg	CALCIUM	4%
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

A traditional holiday fruitcake is made easy with our date quick bread mix. It can be baked in a variety of pans.

Chocolaty Apricot Date Fruitcake



FRUITCAKE

- ¾ cup water
- ½ cup orange-flavored liqueur or orange juice
- 1 tablespoon oil
- 1 egg
- 1 pkg. Pillsbury Date Quick Bread Mix
- 1 (6-oz.) pkg. dried apricots, coarsely chopped
- 1 cup coarsely chopped pecans
- ½ cup miniature semi-sweet chocolate chips

GLAZE

- ¼ cup apricot preserves
- 2 teaspoons orange-flavored liqueur or orange juice

Heat oven to 350°F. Grease and flour bottom and sides of 6 or 12-cup Bundt® pan or 10-inch tube pan.* Combine water, ½ cup liqueur, oil and egg in large bowl. Add remaining fruitcake ingredients; stir by hand until combined. Pour into greased and floured pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes; loosen edges and remove from pan. Cool completely. Wrap in plastic wrap or foil and store in refrigerator up to 2 weeks or freeze up to 3 months.

Just before serving, in small saucepan heat glaze ingredients until warm. Brush over cake. 16 to 24 servings.

TIPS:

* A 9x5-inch loaf pan can also be used. Prepare as directed above. Bake at 350°F. for 60 to 70 minutes.

Recipe can easily be doubled. Prepare as directed above, doubling all ingredients. Bake at 350°F. for 70 to 85 minutes for 12-cup Bundt® pan or 10-inch tube pan, 60 to 70 minutes for two 9x5-inch loaf pans.

HIGH ALTITUDE - Above 3500 Feet: Add 2 tablespoons flour to dry mix. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1/24 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	180	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	10%
CARBOHYDRATE	28 g	VITAMIN C	*
FAT	6 g	THIAMINE	4%
CHOLESTEROL	9 mg	RIBOFLAVIN	4%
SODIUM	75 mg	NIACIN	4%
POTASSIUM	160 mg	CALCIUM	4%
		IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient. Bundt® is a registered trademark of Northland Aluminum Products, Inc., Minneapolis, MN.

Originally baked on top of the stove, this thin Scandinavian flatbread was a simple household staple. Now a Christmas delicacy, it is served warm or at room temperature with butter and often sugar, cinnamon-sugar or preserves.

Hungry Jack® Lefse



3 cups Hungry Jack® Mashed Potato Flakes

1 cup water

2 tablespoons margarine or butter

2 teaspoons salt

1 cup milk

¾ to 1 cup Pillsbury's BEST®

All Purpose or Unbleached Flour

Heat electric lefse griddle or electric skillet to highest temperature setting. **DO NOT GREASE GRIDDLE OR SKILLET.** Measure potato flakes into large bowl. In small saucepan, heat water, margarine and salt to rolling boil. Remove from heat; add milk. Add liquid all at once to potato flakes, stirring until all flakes are moistened (mixture will be crumbly). Gradually

add flour to potato mixture, working with hands until soft dough forms and is of rolling consistency. (Avoid adding too much flour.) Form dough into a roll 10 inches long and about 2 inches in diameter. Cut roll into ½-inch slices. Cover with plastic wrap while rolling out each lefse.

On well-floured pastry cloth, roll out one slice of dough until paper-thin.* Transfer to heated griddle using lefse stick or long spatula. Bake until brown spots appear on bottom surface, about 1 minute. Turn; bake other side about 30 to 45 seconds. Place baked lefse between cloth towels to prevent it from drying out. Repeat with remaining slices. Cool completely.

Store in refrigerator in sealed plastic bag. To serve, spread with butter and sprinkle with sugar or brown sugar; fold into quarters or roll up. 20 lefse.

TIPS:

* For best results, use rolling pin covered with pastry stocking. Flour rolling pin and pastry cloth before rolling out each lefse.

To freeze, wrap lefse in plastic and foil; seal tightly.

NUTRITION INFORMATION

SERVING SIZE: 1 LEFSE		PERCENT U.S. RDA PER SERVING	
CALORIES	70	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	12 g	VITAMIN C	*
FAT	2 g	THIAMINE	4%
CHOLESTEROL	1 mg	RIBOFLAVIN	2%
SODIUM	250 mg	NIACIN	4%
POTASSIUM	115 mg	CALCIUM	2%
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

The snowflake design gives even this lite cake a holiday look. For a special treat, top each serving with a scoop of frozen yogurt.

Chocolate Snowflake Cake



CAKE

- 1 pkg. Lovin' Lites™ Devil's Food Cake Mix
- 1½ cups water
- 3 egg whites

TOPPING

- 2 tablespoons powdered sugar

Heat oven to 350°F. Grease 13x9-inch pan with no-stick cooking spray. Or, grease pan with shortening or margarine and then lightly flour. Prepare and bake cake mix according to package directions. Cool completely.

To cut snowflake stencil, begin with 8½x11-inch piece of paper. Fold in half, then in half again, making quarters. Fold in half diagonally, bringing folded edges of paper together and forming a pointed triangle (ends of paper will not be even). Fold diagonally in half again. Cut out various shapes of triangles from both folded edges, leaving about ¼ inch of fold between them. Unfold. Place snowflake stencil on top of cake; sprinkle with powdered sugar. Carefully remove stencil. 12 servings.

HIGH ALTITUDE - Above 3500 Feet: Add ¼ cup flour to dry cake mix. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	170	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	*
CARBOHYDRATE	34 g	VITAMIN C	*
FAT	2 g	THIAMINE	4%
CHOLESTEROL	1 mg	RIBOFLAVIN	6%
SODIUM	380 mg	NIACIN	4%
POTASSIUM	190 mg	CALCIUM	10%
		IRON	6%

* Contains less than 2% of the U.S. RDA of this nutrient.

A shiny green mint glaze tops this green and white marbled angel food cake. Or, make it a pink and white peppermint cake glazed in pink.

Merry Mint Angel Loaf



CAKE

- ½ cup water
- ¼ teaspoon mint extract
- 1 pkg. Pillsbury Lovin' Loaf™ Angel Food Cake Mix
- 2 to 3 drops green food color

GLAZE

- ¾ cup powdered sugar
- ⅓ teaspoon mint extract
- 1 to 2 drops green food color
- 1 to 2 tablespoons milk

Heat oven to 350°F. In measuring cup, combine water and ¼ teaspoon mint extract. In large bowl, mix cake mix and water mixture at low speed until moistened. Beat 2 minutes at high speed. Pour half of batter into ungreased 8x4 or 9x5-inch loaf pan. Fold 2 to 3 drops green food color into remaining batter in bowl. Spoon randomly over batter in pan. Pull knife through batter in wide curves for marbled effect.

Bake at 350°F. for 25 to 35 minutes or until crust is deep golden brown and cracks on top are dry. Cool in pan tipped on side on cooling rack until completely cool. Remove from pan. Place cake, top side down, on serving plate.

In small bowl, combine glaze ingredients, adding enough milk for thin spreading consistency; blend until smooth. Spread over cake, letting some run down sides. 8 servings.

HIGH ALTITUDE - Above 3500 Feet: Add ¼ cup flour to dry mix. Increase water to ⅔ cup. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	130	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	31 g	VITAMIN C	*
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	4%
SODIUM	220 mg	NIACIN	*
POTASSIUM	50 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Keep a loaf or two of this hearty bread in the freezer; then with sandwich meat and cheese, you can put together a quick supper or snack. Try it with our tangy Mustard Butter (this page).

Two-Tone Rye Twist Loaves



- 2½ cups Pillsbury's BEST®**
All Purpose or Unbleached
Flour
- 2½ cups Pillsbury's BEST®**
Medium Rye Flour
- 1 tablespoon salt**
- 1 tablespoon grated orange peel**
- 2 pkg. active dry yeast**
- 2 cups milk**
- ¼ cup molasses**
- ¼ cup margarine or butter**
- 2 teaspoons unsweetened cocoa**
- 1 to 2 teaspoons anise seed**
- 1 teaspoon instant coffee granules**
- 1 to 1½ cups Pillsbury's BEST®**
All Purpose or Unbleached
Flour

Lightly spoon flour into measuring cup; level off. In large bowl, combine 2½ cups each all purpose and rye flour; mix well and set aside. In another large bowl, combine 2 cups flour mixture, salt, orange peel and yeast; blend well. In medium saucepan, heat milk, molasses and margarine until very warm (120 to 130°F.). Add warm liquid to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. Pour half of batter into another bowl; set aside. To remaining batter, stir in cocoa, anise seed, instant coffee and 1 to 1½ cups flour mixture to form a stiff dough. On floured surface, knead in ½ to 1 cup flour mixture until dough is smooth and elastic, about 5 minutes.

To reserved batter, stir in remaining flour mixture and ½ to ¾ cup all purpose flour to make a stiff dough. On floured surface, knead in ½ to

¾ cup additional all purpose flour until dough is smooth and elastic, about 5 minutes. Place doughs in greased bowls; cover loosely with plastic wrap and cloth towels. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 1 hour.

Grease 2 cookie sheets. Punch down doughs. Divide each dough into 2 parts. Roll each part into a 14-inch rope. For each loaf, twist a dark and a light rope together, pinching ends to seal. Place on greased cookie sheets. Cover; let rise until doubled in size, about 1 hour.

Heat oven to 350°F. Uncover dough. Bake at 350°F. for 25 to 30 minutes or until loaves sound hollow when lightly tapped. Immediately remove from cookie sheets. Cool completely. 2 (12-slice) loaves.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
SLICE		PER SERVING	
CALORIES	150	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	2%
CARBOHYDRATE	28 g	VITAMIN C	
FAT	3 g	THIAMINE	15%
CHOLESTEROL	2 mg	RIBOFLAVIN	10%
SODIUM	300 mg	NIACIN	8%
POTASSIUM	140 mg	CALCIUM	4%
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.

Here's a flavorful butter that will make any cold meat or cheese sandwich a special one.

Mustard Butter



- ½ cup unsalted butter, butter or**
margarine, softened
- 2 tablespoons Dijon mustard**
- ½ to 1 teaspoon caraway seed**

In small bowl, beat butter until light and fluffy. Add mustard; beat well. Fold in caraway seed. ¾ cup.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 TABLESPOON		PER SERVING	
CALORIES	70	PROTEIN	*
PROTEIN	0 g	VITAMIN A	6%
CARBOHYDRATE	0 g	VITAMIN C	*
FAT	8 g	THIAMINE	*
CHOLESTEROL	21 mg	RIBOFLAVIN	*
SODIUM	75 mg	NIACIN	*
POTASSIUM	10 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.



Festive Cookies & Candies



Sweets and treats for tinsel time.

Holiday cookies and candies are always extra special. No bar could be easier than festive **Easy Candied Cherry Bars**. Melt-in-your-mouth morsels, **Meringue Candy Canes**, are cleverly piped out of a decorating bag. For very special decorating, you'll love **Sparkling Candy Ornaments**.

(Pictured clockwise from top: **Chocolate-Glazed Florentines** p. 30, **Berlinerkränzer** p. 31, **Lebkuchen** p. 55.)



Although the name implies that these cookies originated in Florence, Italy, and the candied fruit and almonds are typical of Italian cooking, Austrian bakers also claim to have invented them.

Chocolate-Glazed Florentines



(pictured on p. 28)

COOKIES

- 1/3 cup margarine or butter
- 1/3 cup honey
- 1/4 cup sugar
- 2 tablespoons milk
- 1/4 cup flour
- 1/3 cup finely chopped candied orange peel
- 1/3 cup chopped candied cherries
- 1/3 cup slivered almonds

GLAZE

- 4 oz. (4 squares) semi-sweet chocolate
- 1 teaspoon shortening, if desired

Heat oven to 325°F. Generously grease and flour cookie sheets. Melt margarine in medium saucepan over medium heat; remove from heat. Stir in honey, sugar and milk; stir in flour. Cook over medium heat 3 to 6 minutes or until slightly thickened, stirring constantly. Remove from heat; stir in candied peel, cherries and almonds. Drop mixture by teaspoonfuls 3 inches apart on greased and floured cookie sheets.

Bake at 325°F. for 8 to 13 minutes or until edges are light golden brown. (Edges will spread and centers will remain soft.) Cool 1 minute; carefully remove from cookie sheets. (If cookies harden on cookie sheet, return to oven for 30 to 60 seconds to warm.) Cool completely.

Line large cookie sheet with waxed paper. Turn cookies upside down on waxed paper-lined cookie sheet. In small saucepan, melt glaze ingredients; stir to blend. Spread over flat surface of each cookie to within 1/4 inch of edge. When set but not hard, use fork to make wavy lines in chocolate, if desired. Let stand until set. Store between sheets of waxed paper in airtight container in refrigerator. 30 cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	80	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	11 g	VITAMIN C
FAT	4 g	THIAMINE
CHOLESTEROL	0 mg	RIBOFLAVIN
SODIUM	30 mg	NIACIN
POTASSIUM	30 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



FREEZING COOKIES

Cookies stored in cookie jars or sealed containers generally keep well for several weeks in a cool room. For longer storage, just about any baked cookie can be frozen (a meringue-type cookie is one of the few exceptions).

To freeze cookies, cool them completely. Package each variety by itself in airtight moistureproof wrap, freezer containers or plastic bags.

Unfrosted cookies can be frozen up to 12 months. Frosted cookies can be frozen one to two months. Freeze frosted cookies uncovered on a cookie sheet to set the frosting, then place them between layers of waxed paper in a rigid container. Wrap the container in a freezerproof outer wrap.

Thaw soft cookies at room temperature in their containers. Thaw crisp cookies out of the container.

These tender, buttery Norwegian cookies are made in a wreath shape and typically contain hard-cooked egg yolk.

Berlinerkränzer

(pictured on p. 28)

COOKIES

- 2 hard-cooked egg yolks
- 2 uncooked egg yolks
- ¾ cup powdered sugar
- 1 cup butter, softened
- 1 teaspoon vanilla
- 2½ cups Pillsbury's BEST®
All Purpose or Unbleached
Flour

GLAZE

- 1 egg white, slightly beaten
- 8 red candied cherries, cut into
6 pieces
- 8 green candied cherries, cut
into tiny pieces

In large bowl, mash hard-cooked egg yolks; combine with uncooked egg yolks and powdered sugar. Add butter and vanilla; blend well. Lightly spoon flour into measuring cup; level off. Add flour to egg mixture; mix well. Cover with plastic wrap; refrigerate 2 to 3 hours for easier handling.

Heat oven to 350°F. On lightly floured surface, roll dough, ¼ at a time, into 12-inch rope. Cut rope into 12 equal pieces. Roll each piece into 6-inch rope; shape each into wreath, overlapping ½ inch from ends. Place 1 inch apart on ungreased cookie sheets. Brush with egg white; decorate each cookie with 1 red cherry piece and 2 or 3 green cherry pieces.

Bake at 350°F. for 8 to 14 minutes or until edges are light golden. Remove from cookie sheets; cool completely. 4 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	70	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	8 g	VITAMIN C	*
FAT	4 g	THIAMINE	2%
CHOLESTEROL	28 mg	RIBOFLAVIN	2%
SODIUM	40 mg	NIACIN	*
POTASSIUM	10 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Also known as casserole cookies, these candy-like cookies are baked and then shaped.

Coconut Date Pecan Balls

- 2 eggs
- 1 cup sugar
- 1 cup chopped dates
- ¾ cup coconut
- ½ cup chopped pecans
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- Sugar

Heat oven to 350°F. Butter 1½-quart casserole. In medium bowl, beat eggs; stir in 1 cup sugar. Add dates, coconut, pecans, vanilla and almond extract; stir until well mixed. Place in buttered casserole. Bake at 350°F. for 20 to 30 minutes, stirring once or twice. Cool.

Place sugar in shallow bowl. Drop mixture by teaspoonfuls into sugar; form into balls. Roll in sugar. Place in container; separate layers with waxed paper. Store in refrigerator. 3 dozen cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	50	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	9 g	VITAMIN C	*
FAT	2 g	THIAMINE	*
CHOLESTEROL	12 mg	RIBOFLAVIN	*
SODIUM	0 mg	NIACIN	*
POTASSIUM	45 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Just a bit bigger than bite-sized, these cookies will add a sparkling touch to any plate of holiday sweets. They are also great for cookie exchanges.

Little Lemon Stars



COOKIES

- 1 cup margarine or butter,
softened
- 1 cup sugar
- 3 tablespoons milk
- 2 teaspoons grated lemon peel
- 1 egg
- 3 cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- 1½ teaspoons baking powder
- ½ teaspoon salt

GLAZE

- 2 cups powdered sugar
- 3 tablespoons lemon juice
- 1 to 2 tablespoons water
- ¼ cup yellow sugar

In large bowl, beat margarine and sugar until light and fluffy. Add milk, lemon peel and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, baking powder and salt; mix well. Cover with plastic wrap; refrigerate 1 to 2 hours for easier handling.

Heat oven to 400°F. On floured surface, roll dough, ½ at a time, to ⅛-inch thickness. (Refrigerate remaining dough.) Cut with 1¾ to 2-inch star-shaped cookie cutter. Place 1 inch apart on ungreased cookie sheets. Bake at 400°F. for 5 to 8 minutes or until edges are light golden brown. Immediately remove from cookie sheets. Cool completely.

In small bowl, combine all glaze ingredients except yellow sugar; beat until smooth. Stack pairs of stars, with points alternating, on wire rack over waxed paper. Spoon small amount of glaze (enough to hold cookies together) over each pair of stars. Allow excess glaze to drip off. Transfer cookies to another rack or

sheet of waxed paper. Allow glaze to stand 5 minutes; sprinkle with yellow sugar. Allow to set.

8 dozen double cookies.

TIP:

If you have a set of star cookie cutters in graduated sizes, cut half of the stars with the 2-inch cutter and half with the 1¾-inch cutter. Assemble with the 2-inch star on the bottom.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE:		PER SERVING	
CALORIES	50	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	8 g	VITAMIN C	*
FAT	2 g	THIAMINE	2%
CHOLESTEROL	2 mg	RIBOFLAVIN	*
SODIUM	40 mg	NIACIN	*
POTASSIUM	5 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

These crisp and fragrant Swedish ginger cookies are often hung on a tree made of wooden dowels, which is also decorated with apples and topped with a miniature sheaf of wheat.

Frosted Pepparkakor



COOKIES

- 1½ cups sugar
- 1 cup margarine or butter,
softened
- 3 tablespoons molasses
- 1 egg
- 2 tablespoons water or milk
- 3¼ cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 1½ teaspoons ginger
- ½ teaspoon cardamom
- ½ teaspoon cloves

FROSTING

- ¾ cup water
- 1 envelope unflavored gelatin
- ¾ cup sugar
- ¾ cup powdered sugar
- 1 teaspoon baking powder
- 1 teaspoon vanilla

In large bowl, beat 1½ cups sugar, margarine and molasses until light and fluffy. Add egg and 2 tablespoons water; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda, salt, cinnamon, ginger, cardamom and cloves; mix well to form a smooth dough. Cover with plastic wrap; refrigerate 1 hour for easier handling.

Heat oven to 350°F. On floured surface, roll ½ dough at a time to ⅛-inch thickness. (Keep remaining dough refrigerated.) Cut with floured 2½-inch cookie cutters.* Place 1 inch apart on ungreased cookie sheets.** Repeat with remaining dough. Bake at 350°F. for 9 to 11 minutes or until set. Immediately remove from cookie sheets. Cool completely.

In 2-quart saucepan, combine ¾ cup water and gelatin; let stand 5 minutes. Stir in ¾ cup sugar; bring to a boil. Reduce heat; simmer 10 minutes. Stir in powdered sugar; beat until foamy. Stir in baking powder and vanilla; beat at highest speed until thick, about 10 minutes. Spread frosting on cooled cookies or pipe frosting following outline of cookies. Allow frosting to set for several hours before storing. 8 to 10 dozen cookies.

TIPS:

- * Some traditional Swedish shapes are pigs, horses, roosters, hearts and gingerbread boys.
- ** If cookies are to be hung, punch a hole at the top with a large drinking straw; insert ribbon or yarn in baked cooled cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING	
CALORIES	45	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	7 g	VITAMIN C	*
FAT	2 g	THIAMINE	*
CHOLESTEROL	2 mg	RIBOFLAVIN	*
SODIUM	50 mg	NIACIN	*
POTASSIUM	10 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



MAKING ROLLED-OUT COOKIES

A pastry cloth and a stockinette-covered rolling pin can make it easier to roll out cookie dough. The cookies will be more tender because less flour is required to prevent the dough from sticking.

Pastry cloths and rolling pin stockinettes are available separately, in sets, or with a frame for the cloth. You should be able to find one of these types in a kitchen specialty store, housewares department or a large supermarket where baking supplies are sold. A firmly woven tea towel can also be used as a pastry cloth. To hold the pastry cloth down and keep it from wrinkling, wrap it around a large cutting board or tape it to the counter.

- Work with only a portion of the dough at a time as directed in the recipe, keeping the remainder chilled. Chilled dough is easier to work with and won't take up as much flour.
- With your hand, evenly rub a small amount of flour into the pastry cloth and the rolling pin cover. (Using too much flour will make cookies dry and tough.)
- Roll out the dough lightly and evenly to the specified thickness, rolling from the center to the edges. Check the dough with a ruler to make sure it is all the same thickness so cookies will bake evenly.
- Dip the cookie cutter in flour and shake off the excess, or lightly flour the back of a cardboard pattern. Cut shapes out close together, leaving as little dough as possible to reroll.
- Lift cookies to cookie sheets with a wide spatula in order to avoid stretching them.
- Gather scraps of dough together and reroll.



The chocolaty decoration bakes right on these pretty peppermint-flavored cookies. Any simple design will work.

Pink Peppermint Cookies



(pictured on left)

- ½ cup sugar
- ¾ cup margarine or butter, softened
- ½ teaspoon peppermint extract
- 10 to 12 drops red food color
- 1 egg
- 1¾ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ½ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ¼ teaspoon salt
- ¼ cup margarine or butter, softened
- 1 tablespoon chocolate-flavored syrup
- ¼ cup flour

In large bowl, beat sugar and ¾ cup margarine until light and fluffy. Add peppermint extract, food color and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in 1¾ cups flour, baking soda, cream of tartar and salt. Shape into smooth ball. Cover with plastic wrap; refrigerate 1 to 2 hours for easier handling.

Meanwhile, in small bowl mix ¼ cup margarine, chocolate syrup and ¼ cup flour with fork until well combined. Spoon mixture into decorating bag with small writing tip; set aside.

Heat oven to 375°F. Shape dough into ¾-inch balls. Place balls 2 inches apart on ungreased cookie sheets. With bottom of glass dipped in flour, flatten each into 1½-inch round. Pipe chocolate-flour mixture on top of each cookie in simple holiday design.

Bake at 375°F. for 5 to 7 minutes or until set. Immediately remove from cookie sheets. 4 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	60	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	6 g	VITAMIN C	2%
FAT	4 g	THIAMINE	*
CHOLESTEROL	4 mg	RIBOFLAVIN	*
SODIUM	70 mg	NIACIN	*
POTASSIUM	10 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Delicate little peppermint candy canes come out of the decorating bag with stripes.

Meringue Candy Canes



(pictured on left and cover)

- 3 egg whites
- ½ teaspoon cream of tartar
- ¾ cup sugar
- ¼ teaspoon peppermint extract
- Red or pink food color

Heat oven to 200°F. Line 2 cookie sheets with parchment paper or foil. In large bowl, beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time, until meringue is stiff and glossy. Beat in peppermint extract.

Fit large decorating bag with ¼-inch star tip. With small brush, paint 3 to 4 evenly spaced stripes of food color on inside of decorating bag, from tip to upper edge. Carefully spoon meringue into bag. Pipe 2½-inch candy canes onto parchment-lined cookie sheets. Bake at 200°F. for 1 hour or until dry but not brown. 3½ dozen cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	14	PROTEIN *
PROTEIN	0 g	VITAMIN A *
CARBOHYDRATE	4 g	VITAMIN C *
FAT	0 g	THIAMINE *
CHOLESTEROL	0 mg	RIBOFLAVIN *
SODIUM	0 mg	NIACIN *
POTASSIUM	0 mg	CALCIUM *
		IRON *

* Contains less than 2% of the U.S. RDA of this nutrient.

Springerle are among Germany's most famous Christmas cookies. These anise-flavored "pictures" are made by imprinting rolled-out dough with a special rolling pin or wooden mold. Because of this shaping technique, the cookies are prepared one day and baked the next.

Springerle



- 4 eggs
- 2 cups sugar
- 1/2 to 1 teaspoon anise extract or 4 to 6 drops anise oil
- 3 1/2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Lightly grease cookie sheets. In large bowl, beat eggs on highest speed until very thick, 3 to 4 minutes. Gradually beat in sugar; continue beating 15 minutes. Beat in anise extract. Lightly spoon flour into measuring cup; level off. Stir in flour, baking powder and salt. Cover with plastic wrap; refrigerate 1 hour for easier handling.

On well-floured surface using regular rolling pin, roll dough into rectangular shape the same width as springerle rolling pin and 1/2 inch thick. Using springerle rolling pin, roll designs in dough. Cut cookies along design lines and place on greased cookie sheets. Cover with cloth; let stand in cool place overnight.

Heat oven to 375°F. Place cookies in oven; immediately decrease temperature to 300°F. Bake 20 to 25 minutes or until set but not brown. Immediately remove from cookie sheets. Store in tightly covered container several weeks before serving. 4 dozen cookies.

TIP:

If springerle mold is used, roll dough 1/2-inch thick and press floured mold into dough; lift off and cut along design lines.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	70	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	15 g	VITAMIN C
FAT	1 g	THIAMINE
CHOLESTEROL	18 mg	RIBOFLAVIN
SODIUM	25 mg	NIACIN
POTASSIUM	15 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

Made originally with rice flour, these dainty, tender cookies can be topped with blanched or skin-on almonds.

Chinese Almond Cakes



- 3/4 cup sugar
- 3/4 cup butter or margarine, softened
- 2 tablespoons water
- 1 teaspoon almond extract
- 1 egg
- 2 1/2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup whole almonds

Heat oven to 350°F. In large bowl, beat sugar, butter, water, almond extract and egg until well blended. Lightly spoon flour into measuring cup; level off. Stir in flour, baking powder and salt; mix well. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten balls slightly with bottom of glass dipped in sugar; press whole almond firmly in center of each cookie.

Bake at 350°F. for 7 to 10 minutes or until firm to the touch but not brown. DO NOT OVERBAKE. Immediately remove from cookie sheets. 5 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	60	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	7 g	VITAMIN C
FAT	3 g	THIAMINE
CHOLESTEROL	10 mg	RIBOFLAVIN
SODIUM	40 mg	NIACIN
POTASSIUM	15 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



MAILING COOKIES

Homemade cookies make a special gift, especially when a loved one is away from home. (Because holidays are the busiest time for mailing, ask your post office or parcel service when packages need to be sent to arrive on time.) You may want to send food first class to ensure priority handling and prompt delivery.

Pack cookies in a strong cardboard box, a metal container or a can with a plastic lid. Use a decorative container or decorate the container with gift wrap or contact paper. When using a cardboard box, line it with plastic wrap, waxed paper or aluminum foil. (Cookies can absorb cardboard flavor or aroma from a box.)

Pack cookies in the container between layers of crumpled waxed paper or bubble wrap, beginning and ending with a cushioning layer. The box should be full enough to prevent any shifting of the cookies when it is closed. Before layering more fragile cookies, you may wish to wrap them in plastic wrap, either individually or back-to-back in pairs. (Choose cutout cookies with rounded edges rather than points that break off easily.) When sending more than one kind of cookie, wrap each type

separately so flavors won't commingle.

Place the cookie container in a sturdy corrugated cardboard carton with rigid sides. The carton should be big enough to leave several inches all around for cushioning. Cushion box with crumpled newspaper, bubble wrap, foam pellets or shredded paper. (Don't use popcorn, cereal or other edibles for filler. They can attract insects or pick up noxious fumes en route and become unsafe to eat.)

Before sealing, place a card in the box identifying the sender and receiver in case it accidentally gets torn open. Seal the box tightly with mailing or strapping tape, address clearly, cover the address with transparent tape to protect it from becoming blurred and mark it PERISHABLE.

Cookies in this cookbook that are good for mailing are **Chinese Almond Cakes, Coconut Date Pecan Balls, Decorated Shortbread, Dreidel Refrigerator Cookies, Easy Candied Cherry Bars, Frosted Pepparkakor, Happy Holidays Cookies, Holiday Brownies, Lebkuchen, Mexican Wedding Cakes, Piano Key Crackers, Pink Peppermint Cookies and Springerle.**

One recipe makes two charming centerpieces. Let the kids help decorate the trees and stand the little gingerbread folks around them.

Gingerbread Tree Centerpieces



(pictured on cover)

COOKIES

- 1 cup shortening
- 1 cup molasses
- 3 cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves

FROSTING AND DECORATIONS

- 2 to 3 cans Pillsbury Vanilla
Frosting Supreme™
- Food color, if desired
- Edible glitter or colored
sugar, if desired*
- Red cinnamon candies or any
other small candies

In large bowl, combine shortening and molasses; blend well. Lightly spoon flour into measuring cup; level off. Add flour and remaining cookie ingredients to molasses mixture; mix well. Cover with plastic wrap; refrigerate at least 2 hours for easier handling.

Trace pattern for tree and gingerbread boy and girl; cut from lightweight cardboard. Heat oven to 350°F. On well-floured surface, roll out ¼ of dough to ⅜-inch thickness. (Refrigerate remaining dough.) Cut out 3 trees. With large pancake turner, place on ungreased cookie sheets 1 inch apart. Cut 2 of the trees in half from top to bottom; separate halves about 1 inch from each other on cookie sheets. (You should have 1 whole tree and 4 half trees.) Bake at 350°F. for 9 to 12 minutes or until set. Cool 1 minute on cookie sheet;

remove from cookie sheet. Cool completely.

Roll out ¼ of dough on separate ungreased cookie sheet; cut out 8-inch circle for base. Reroll dough on well-floured surface and cut out 8 each of gingerbread boys and girls. Bake and cool as directed above.

Repeat with remaining half of dough to make pieces for second centerpiece. (Reroll any remaining dough and cut into desired shapes; bake and cool as directed above.)

Color frosting as desired; place in decorating bags with fine (#2) writing tips. Decorate gingerbread boys and girls as desired; let dry until set.

Place round cookie base on flat surface. Spread with frosting; sprinkle with edible glitter. Place frosting in decorating bag with ¼-inch plain round tip or star tip. To assemble each tree, pipe a thick line of frosting along the cut edge of one tree half. Stand whole tree in center of frosted base; place half-tree at a 60°F. angle against whole tree (see diagram). Repeat with remaining tree sections and enough frosting to hold centerpiece together. Fill in any spaces with frosting. Decorate tree as desired, using additional frosting and red cinnamon candies. Stand decorated gingerbread boys and girls around tree, using additional frosting if necessary. Repeat for second centerpiece.

2 centerpieces; 12 servings each.

TIP:

* Edible glitter is available at kitchen specialty shops.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE: 1/24 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	400	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	60 g	VITAMIN C	*
FAT	17 g	THIAMINE	8%
CHOLESTEROL	1 mg	RIBOFLAVIN	4%
SODIUM	220 mg	NIACIN	4%
POTASSIUM	180 mg	CALCIUM	6%
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.

Patterns for Gingerbread Tree Centerpieces



Top down view of assembled
Gingerbread Tree Centerpiece



Just like magic, the fondant coating around the cherries turns from a solid to a liquid after the candies have been dipped in chocolate and allowed to stand.

Long-Stemmed Cherries Supreme



- 2 (10-oz.) jars maraschino cherries with stems, drained**
¼ cup rum

FONDANT

- ¾ cup sweetened condensed milk (not evaporated)**
4 teaspoons light corn syrup
4½ to 5 cups powdered sugar

COATING

- 24 oz. chocolate-flavored candy coating**

In medium bowl, combine cherries and rum; stir. Allow to soak 2 hours; drain on paper towels.

In medium bowl, combine condensed milk and corn syrup; blend well. Add powdered sugar gradually, stirring until mixture forms a stiff smooth dough. (If all powdered sugar cannot be stirred in, knead mixture and sugar on counter until smooth dough forms.) Wrap small amount of fondant around each cherry to cover completely. Refrigerate about 20 minutes or until fondant is firm.

Line cookie sheets with waxed paper. Melt candy coating in heavy saucepan over low heat, stirring constantly. Holding by stem, dip chilled cherries into candy coating, making sure to cover completely. Place on waxed paper-lined cookie sheets; refrigerate until coating is set, about 10 minutes. Dip chilled candies into melted coating again, making sure to coat completely. Place on waxed paper-lined cookie sheets; cover loosely with waxed paper. Let stand several days in cool place to allow fondant to liquefy (DO NOT REFRIGERATE).

Store in tightly covered container in refrigerator. 5 dozen candies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 CANDY		PER SERVING	
CALORIES	130	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	20 g	VITAMIN C	*
FAT	5 g	THIAMINE	*
CHOLESTEROL	1 mg	RIBOFLAVIN	*
SODIUM	10 mg	NIACIN	*
POTASSIUM	35 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Spearmint leaf candy trees make the ever-popular brownie a special holiday tree-t.

Holiday Brownies



(pictured on right)

BROWNIES

- 1 (21½-oz.) pkg. Pillsbury Fudge Brownie Mix**
½ cup oil
½ cup water
1 egg

FROSTING AND DECORATION

- 1 can Pillsbury Chocolate Frosting Supreme™**
12 spearmint leaf candies
24 red cinnamon candies

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, combine brownie ingredients. Beat 50 strokes by hand. Spread in greased pan.

Bake at 350°F. for 33 to 35 minutes. DO NOT OVERBAKE. Cool completely. Frost with chocolate frosting; cut into 24 bars.

Split spearmint leaves in half to make 2 thin tree shapes. Cut a small slice from bottom of each tree to form a trunk. Place a candy tree and trunk on each brownie; top each tree with a cinnamon candy. 24 bars.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 BAR		PER SERVING	
CALORIES	230	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	35 g	VITAMIN C	*
FAT	10 g	THIAMINE	2%
CHOLESTEROL	9 mg	RIBOFLAVIN	2%
SODIUM	130 mg	NIACIN	2%
POTASSIUM	115 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.



One of the most popular of cookies, or "biscuits" as the British call them, is shortbread. Our version is decorated for a holiday touch.

Decorated Shortbread



COOKIES

- 1/4 cup firmly packed brown sugar
- 2 tablespoons sugar
- 1/2 cup butter or margarine, softened
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1/2 teaspoon salt

FROSTING

- 1 cup powdered sugar
- 3 tablespoons butter or margarine, softened
- 1/4 teaspoon vanilla
- 2 to 3 teaspoons half-and-half or milk
- Red and green food color

Heat oven to 300°F. In large bowl, beat brown sugar, sugar and 1/2 cup butter until light and fluffy. Lightly spoon flour into measuring cup; level off. Stir in flour and salt; mix well. On floured surface, roll out dough 1/4-inch thick. Cut with 1 to 1 1/2-inch canape or cookie cutters. Place on ungreased cookie sheets. Bake at 300°F. for 10 to 20 minutes or until very light golden brown and set. Remove from cookie sheets; cool completely.

In small bowl, combine all frosting ingredients except food color, adding enough half-and-half for desired piping consistency; blend until smooth. Divide frosting in half; place in small cups. Color half of frosting red and half green. Using decorating bags with small writing tip and leaf tip, decorate cookies with holly and/or other holiday designs. 5 to 6 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	35	PROTEIN
PROTEIN	0 g	VITAMIN A
CARBOHYDRATE	4 g	VITAMIN C
FAT	2 g	THIAMINE
CHOLESTEROL	5 mg	RIBOFLAVIN
SODIUM	35 mg	NIACIN
POTASSIUM	5 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



BAKING AHEAD FOR THE HOLIDAYS

To help streamline the busy days of holiday cookie baking, schedule a "mixing day," a "baking day," and maybe even a "decorating day." Doughs for several kinds of cookies can all be prepared when the ingredients are out. Be sure to check your recipes ahead of time for any special ingredients needed, and have plenty of flour, sugar, eggs, margarine and butter on hand.

Most cookie doughs can be refrigerated for several days or frozen for up to six months. To freeze dough, wrap in plastic wrap, then seal it in a plastic bag or place it in a plastic container with a tight-fitting cover. Be sure to label cookie doughs well so you won't forget which one is which! When ready to bake, thaw the frozen dough in its container.

On baking day, set up a production line with colored sugars, candied cherries and other baked-on decorations all ready to use. You can roll and cut several types of cookies while you have your pastry cloth and rolling pin set up, too. Get the family or friends involved in the assembly line.

Cookies that are to be frosted or otherwise decorated after baking can all be baked, cooled and stored. They can be decorated on "decorating day" or as you need them throughout the holidays.

For variety, dip half of each cookie lengthwise, crosswise or diagonally into the melted candy coating.

Chocolate Mint Spritz



- 1 cup sugar
- 1 cup margarine or butter,
softened
- 2 oz. (2 squares) unsweetened
chocolate, melted
- 1 egg
- 1 teaspoon vanilla
- 2 cups Pillsbury's BEST®
All Purpose or Unbleached
Flour
- ¼ teaspoon baking powder
- 9 oz. vanilla-flavored candy
coating, melted
- ¼ to ½ cup crushed peppermint
candy

Heat oven to 400°F. In large bowl, beat sugar and margarine until light and fluffy. Add chocolate, egg and vanilla; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour and baking powder; mix well.

Fill cookie press fitted with bar plate with dough. Form 4 strips of dough the length of ungreased cookie sheet. Score cookie dough at 2½-inch intervals. Bake at 400°F. for 3 to 5 minutes or until set. Cut strips into individual cookies on scored lines. Immediately remove from cookie sheets. Cool completely.

Line cookie sheets with waxed paper. Dip cooled cookies halfway into candy coating.* Allow excess to drip off. Place cookies on waxed paper-lined cookie sheets; sprinkle peppermint candy over candy coating. Refrigerate to set. When candy coating is set, store cookies between sheets of waxed paper in loosely covered container in a cool place. 6 dozen cookies.

TIP:

- * Set bowl or pan of melted candy coating in sauce pan of hot water to maintain dripping consistency.

HIGH ALTITUDE - Above 3500 Feet:
Decrease sugar to ¾ cup. Increase flour to 2¼ cups. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	80	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	9 g	VITAMIN C	*
FAT	4 g	THIAMINE	*
CHOLESTEROL	4 mg	RIBOFLAVIN	*
SODIUM	35 mg	NIACIN	*
POTASSIUM	25 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



USING DECORATING BAGS

Polyester, plastic or plastic-lined decorating bags (and tips) are available in kitchen specialty stores, but heavy reclosable plastic sandwich or quart-sized bags, which are readily available and disposable, can also be used. To use one of these plastic bags, fill it half full of frosting and seal or close the bag. Snip off the very tip of one corner to create a writing tip that will produce a simple line. (Start with a small hole; you can always make it larger, if necessary.)

Inexpensive small plastic decorating tips are available in supermarkets where cake decorations are sold, and they can be fitted into the corner of a plastic bag. A coupler, which allows you to change decorating tips without emptying the bag, can also be used in a plastic bag.

After filling the decorating bag and before beginning to decorate, twist or roll down the top of the bag; hold it closed and squeeze out a small amount of frosting to be sure no air is trapped in the bag.



Three favorite flavors in one easy recipe!

Salted Peanut Rolls



(pictured on left)

- 2 cups powdered sugar
- 1 (7-oz.) jar marshmallow creme
- 21 oz. (1½ pkg.) caramels
- 3 tablespoons water
- 3 cups salted peanuts, chopped

Line cookie sheet with waxed paper. In medium bowl, combine ½ cup of the powdered sugar with marshmallow creme; blend thoroughly. Knead in remaining powdered sugar. Divide mixture into 4 parts. Form each part into rope ½ inch in diameter. Cut into pieces 1½ inches long. Place on waxed paper-lined cookie sheet. Freeze about 20 minutes or until firm.

Meanwhile, in medium saucepan over low heat, heat caramels and water until caramels are melted, stirring occasionally. Remove from heat. Dip frozen marshmallow pieces into caramel mixture; roll in peanuts. Place on waxed paper-lined cookie sheet. Freeze until set. Store in covered container in refrigerator. 5½ dozen candies.

 **MICROWAVE DIRECTIONS:** Prepare marshmallow mixture as directed above. To melt caramels, in medium bowl or 4-cup microwave-safe measuring cup, microwave 1 pkg. caramels and 2 tablespoons water on HIGH for 3 to 4 minutes, stirring after each minute, until sauce is smooth. Repeat with remaining package of caramels and 2 tablespoons water. Continue as directed above.

TIP:

If caramel mixture becomes too stiff, reheat. If marshmallow pieces soften while dipping, refreeze until firm.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 CANDY		PER SERVING	
CALORIES	100	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	14 g	VITAMIN C	*
FAT	4 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	75 mg	NIACIN	4%
POTASSIUM	60 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

You don't need a thermometer to make this nut-filled candy.

Microwave Mixed Nut Brittle



- 1 cup sugar
- ½ cup light corn syrup
- 1 cup mixed nuts
- 1 teaspoon butter or margarine
- 1 teaspoon vanilla
- 1 teaspoon baking soda

 **MICROWAVE DIRECTIONS:** Line cookie sheet with foil; lightly butter. In 8-cup microwave-safe measuring cup or medium microwave-safe bowl, combine sugar and corn syrup. Microwave on HIGH for 4 minutes; stir. Add nuts; blend well. Microwave on HIGH for 3½ to 4½ minutes or until mixture is very light brown; stir in butter and vanilla. Microwave on HIGH for 1 minute. Add baking soda; stir quickly to blend. Pour immediately onto buttered, foil-lined cookie sheet, spreading mixture quickly with wooden spoon. Cool 30 minutes. Break into pieces; store in airtight container. 15 ounces.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 OUNCE		PER SERVING	
CALORIES	140	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	23 g	VITAMIN C	*
FAT	6 g	THIAMINE	2%
CHOLESTEROL	1 mg	RIBOFLAVIN	*
SODIUM	85 mg	NIACIN	2%
POTASSIUM	55 mg	CALCIUM	*
		IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient.

The original cocoa-coated truffles resembled the rare expensive fungus of the same name. In our recipe, a luscious chocolate mixture is shaped into balls.

Easy Chocolate Truffles



- 1 (12-oz.) bag vanilla milk chips or milk chocolate chips
- 1/4 cup dairy sour cream
- 2 tablespoons amaretto
- Powdered sugar

Melt chips in small saucepan over low heat, stirring constantly. Remove from heat. Stir in sour cream and amaretto; blend well. Refrigerate 30 to 60 minutes or until mixture is easy to handle. Roll into 3/4-inch balls using hands or melon baller; roll in powdered sugar. Place in paper candy cups, if desired. Store in airtight container in refrigerator up to 4 weeks. 5 dozen candies.

 **MICROWAVE DIRECTIONS:** In medium microwave-safe bowl, microwave chips on MEDIUM for 3 to 4 minutes, stirring once halfway through cooking. Stir until smooth. Continue as directed above.

TIPS:

Truffles can be frozen; store in plastic freezer bag.

For variety, truffles can be rolled in finely chopped almonds. Truffles made using milk chocolate chips can be rolled in cocoa, finely chopped nuts or chocolate sprinkles.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 CANDY		PER SERVING
CALORIES	35	PROTEIN
PROTEIN	0 g	VITAMIN A
CARBOHYDRATE	4 g	VITAMIN C
FAT	2 g	THIAMINE
CHOLESTEROL	1 mg	RIBOFLAVIN
SODIUM	10 mg	NIACIN
POTASSIUM	25 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

These bars are ever-so-easy, tasty, festive, and glowing with candied cherries.

Easy Candied Cherry Bars



(pictured on cover)

BARs

- 1 (20-oz.) pkg. Pillsbury's BEST® Refrigerated Sugar Cookies
- 1/2 cup candied red cherries, halved
- 1/2 cup candied green cherries, halved
- 1/2 cup golden raisins
- 1/2 cup chopped nuts

FROSTING

- 1/2 cup powdered sugar
- 1/4 teaspoon vanilla
- 2 to 3 teaspoons milk

Heat oven to 350°F. Cut cookie dough into 1/4-inch slices. Place in ungreased 15x10x1-inch baking pan; press slices together to cover bottom of pan. Top with fruit and nuts, pressing lightly into dough. Bake at 350°F. for 13 to 20 minutes or until light brown. Cool completely.

In small bowl, combine powdered sugar, vanilla and enough milk for desired drizzling consistency; blend until smooth. Drizzle over bars. Cut into bars. 48 bars.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 BAR		PER SERVING
CALORIES	80	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	13 g	VITAMIN C
FAT	3 g	THIAMINE
CHOLESTEROL	1 mg	RIBOFLAVIN
SODIUM	50 mg	NIACIN
POTASSIUM	25 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

These colorful ornaments look just like "sun-catchers" but they're candy! Hang them on the tree or in a window, stand them on the table as place cards, or assemble a group of them on a mirror with candles for a unique centerpiece.

Sparkling Candy Ornaments

(pictured on cover)

Clear fishing line for hanging ornaments

6 to 7 oz. clear hard candies, in a variety of colors

Line cookie sheet with foil. Lightly oil 6 metal open-top cookie cutters of various shapes, with no-stick cooking spray. Place cookie cutters on paper towels to drain slightly. Cut pieces of foil large enough to cover bottom and sides of each cookie cutter. Place 1 cookie cutter on each piece of foil, keeping center of foil flat. Bring sides up tightly around cookie cutter to prevent melted candies from running out; leave top open. Cut 4 to 6-inch pieces of fishing line and tie together in loops for hanging ornaments; set aside.

Heat oven to 375°F. Unwrap candy. Keeping colors of candy separate, place in plastic bag and break up with hammer or rolling pin. Place wrapped cookie cutters on foil-lined cookie sheet; fill each to a depth of about ½ inch with broken candies. Place cookie sheet in 375°F. oven and heat 4 to 5 minutes or just until candy melts and becomes smooth. (If candy begins to bubble, it will smooth out while cooling.) Remove from oven. While candy is still soft, with toothpick or knife point, push tied end of fishing line loop into top of each candy. (For standing ornaments, select cookie cutters with flat bottoms, omit fishing line.) Cool completely.

Remove foil wrapping; flex cookie cutters slightly to loosen ornaments. If some melted candy has leaked out and hardened, break off or scrape off with paring knife.
6 (2 to 2½-inch) ornaments.

TIPS:

If ornaments crack or break, break into pieces and remelt as directed above.

To use ornaments as place cards, pipe names on with frosting.

Ornaments can be placed in front of a votive candle for even more sparkle.

NUTRITION INFORMATION

SERVING SIZE: 1 ORNAMENT		PERCENT U.S. RDA PER SERVING	
CALORIES	70	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	15 g	VITAMIN C	*
FAT	1 g	THIAMINE	4%
CHOLESTEROL	18 mg	RIBOFLAVIN	4%
SODIUM	25 mg	NIACIN	2%
POTASSIUM	15 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Sparkling Candy Ornaments





Just for Kids



**Like snowflakes, no two
will be the same.**

The results may not be perfect, but let the small hands around your house help with holiday preparations, too. Capture the joy and magic of the season when the "kids of all ages" in your family work together on the **Graham Cracker Village**. Or see faces wreathed in smiles as **Doughboy Cookies** take shape.

(Pictured: **Graham Cracker Village** p. 50.)



With milk cartons as the framework for the buildings, this village can be easily constructed with graham crackers and ready-to-spread frosting. It's a great project for a family or a group of children.

Graham Cracker Village



(pictured on p. 48)

MATERIALS NEEDED

- 1 (8-oz.) milk carton (for each house), cleaned and dried*
- 2 (1-quart) milk cartons or 1 (½-gallon) milk carton (for each church), cleaned and dried
- Tape
- 2 to 3 cans Pillsbury Vanilla Frosting Supreme™**
- 2½ x 2½-inch graham cracker squares (7 to 8 squares for each house; 15 to 18 squares for each church)
- Assorted candies for decorating
- Cone-shaped sugar ice cream cones (1 for church steeple; 1 for each tree)
- Green food color
- Marshmallows, if desired

TIPS:

* If 8-oz. milk cartons are not available, quart cartons can be used. Cut 5 inches off bottom of each carton, making sure cut edges are level.

** One can frosting will frost 4 houses or 1 church and 1 tree.

NUTRITION INFORMATION:

Variables in this recipe make it impossible to calculate.

DIRECTIONS FOR HOUSES:

1. Cut upright center seal from milk carton; securely tape center together to form roof.
2. Completely cover 2 sides of carton with ¼-inch layer of frosting.
3. Firmly press 1 graham cracker square on each frosted side of carton.
4. Repeat steps 2 and 3 for remaining 2 sides.
5. Fill in front and back peaks with frosting. If desired, cut crackers to fit peaks; press in place.
6. Cover roof portion with ¼-inch layer of frosting. Cut 3 crackers in half, forming 6 rectangles. Arrange 3 halves vertically on each side of roof; press in place. (There will be some overhang.) Allow frosting to set about 10 minutes.
7. Place frosting in decorating bag with star or open tip. Decorate houses with frosting and candies as desired, using frosting to secure candies.
8. Repeat steps 1 through 7 to make each house.



DIRECTIONS FOR CHURCH:

1. Cut 2½ inches off bottom of two 1-quart milk cartons or one ½-gallon milk carton, making sure cut edges are level. If using two 1-quart cartons, place side by side and tape together. (Narrow sides will be front and back of church.)

2. Cut upright center seal from cartons; securely tape centers together to form roof.

3. Completely cover 2 sides of carton with ¼-inch layer of frosting.

4. Firmly press crackers on each side to cover. (Crackers may need to be cut to fit.)

5. Repeat steps 3 and 4 for remaining 2 sides.

6. Fill in front and back peaks with frosting. If desired, cut crackers to fit peaks; press in place.

7. Cover roof portion with ¼-inch layer of frosting. Cut crackers in half, forming rectangles. Arrange 4 or 5 halves vertically on each side of roof; press in place. Allow frosting to set about 10 minutes.

8. With frosting, secure 1 ice cream cone on roof for steeple. Fill in space between cone and roof with frosting. Allow frosting to set about 10 minutes.

9. Frost and decorate church, steeple and roof as desired.

DIRECTIONS FOR TREES:

1. For each tree, tint ¼ cup frosting with green food color.

2. Generously spread over inverted ice cream cone and decorate as desired.



TO ASSEMBLE VILLAGE:

(pictured on p. 48)

1. Arrange houses, church and trees on display surface.

2. Add candy or marshmallow paths as desired.





A greeting as special as one of these cookies deserves to be preserved for enjoyment year after year. These inedible decorations will be treasured by the recipient.

Greeting Card Cookies

(pictured on left)

DOUGH

1 recipe dough for Happy Holidays Cookies (page 58) or Whole Wheat Gingerbread Boys and Girls (page 61)*

FROSTING**

2½ cups powdered sugar
½ teaspoon cream of tartar
2 egg whites
Food color***

On lightly floured surface, roll dough to ⅜-inch thickness. Cut 3x5-inch or 4x6-inch rectangles with knife or pastry wheel (for more decorative edge). With large drinking straw, cut evenly spaced holes close to edges of rectangles for openings to lace ribbon through, or cut 1 or 2 holes at the top to thread ribbon through for hanging. (If necessary, recut holes with straw after baking.) Bake and cool as directed in cookie recipes.

In small bowl, beat powdered sugar, cream of tartar and egg whites at low speed until blended. Beat at high speed until stiff. Divide among small bowls or custard cups; tint with food color or leave white. (Keep frosting covered with plastic wrap to prevent it from drying out.) Spoon icing into decorating bags fitted with writing tips. (When not using decorating bags, wrap in plastic wrap to keep them from drying out.) Frost and decorate cookies with desired messages. To completely frost cookies, dilute icing with drops of water until it can be brushed on with a small paint brush. Allow frosting to harden before threading cookies with ribbon.

TIPS:

* Any rolled out cookie dough can be used for these cookies.

** We are using this recipe for frosting even though it contains uncooked egg whites. It sets up quickly, dries very hard and keeps well. There is a possibility of salmonella contamination in raw eggs. If you think your Greeting Card Cookies will be eaten, use ready-to-spread frosting or frosting from Whole Wheat Gingerbread Boys and Girls.

*** Liquid food color can be used, but paste food color makes more intense color.

To preserve cookies, brush or spray them on all sides with clear glossy polyurethane or clear glossy resin. **Sprayed and preserved cookies should not be eaten.**

For ideal storage, place in tightly covered metal container. Store in cool, dry place.

VARIATION: (pictured on left)

Picture Frame Cookies: On lightly floured surface, roll dough to ⅜-inch thickness. Cut into large enough rectangles, hearts, circles or squares so a smaller cutout can be made in the center to fit a photograph. Cut 1 or 2 holes in the top of the cookie with a large drinking straw to thread ribbon through for hanging. Bake and cool as directed in cookie recipe. Cut a picture a little bigger than the cutout in the cookie. Fasten to back of cookie with frosting. Frost and decorate as desired.

These shortbread cookies are also known as Swedish or Russian Tea Cakes and may be crescent-shaped. As a part of the Mexican Christmas celebration, they are sometimes twisted in pieces of tissue paper with the ends of the paper shredded.

Mexican Wedding Cakes



- ½ cup powdered sugar
- 1 cup butter or margarine, softened
- 2 teaspoons vanilla
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 cup finely chopped or ground almonds or pecans
- ¼ teaspoon salt
- Powdered sugar

Heat oven to 325°F. In large bowl, beat ½ cup powdered sugar, butter and vanilla until light and fluffy. Lightly spoon flour into measuring cup; level off. Stir in flour, almonds and salt; mix well. Shape into 1-inch balls. Place 1 inch apart on ungreased cookie sheets.

Bake at 325°F. for 15 to 20 minutes or until set but not brown. Immediately remove from cookie sheets. Cool slightly; roll in powdered sugar. Cool completely. Reroll in powdered sugar. 5 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	60	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	6 g	VITAMIN C	*
FAT	4 g	THIAMINE	2%
CHOLESTEROL	8 mg	RIBOFLAVIN	2%
SODIUM	40 mg	NIACIN	*
POTASSIUM	20 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

During Hanukkah, the eight-day Festival of Lights, Jewish children spin little four-sided tops called dreidels and play the ancient game of give and take. In many American homes, cookies in traditional shapes such as dreidels are a part of this celebration.

Dreidel Refrigerator Cookies



- 1 cup sugar
- ¾ cup margarine or butter, softened
- 1½ teaspoons almond extract
- 2 eggs
- 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Blue sugar

In large bowl, combine sugar, margarine, almond extract and eggs; beat until light and fluffy. Lightly spoon flour into measuring cup; level off. Add flour, baking powder and salt; mix well. Cover; refrigerate 30 minutes for easier handling.

Divide dough into thirds on 3 sheets of waxed paper; shape each third into a roll 1½ inches in diameter. Then form each roll into dreidel shape (see diagram). Coat all sides with blue sugar; wrap waxed paper around dough. Refrigerate at least 2 hours or until firm. (Dough can be refrigerated up to several days.)

Heat oven to 400°F. Cut dough into ⅛-inch slices. Place 1 inch apart on ungreased cookie sheets. To make dreidel handles, cut small dough pieces from several slices; place on cookie sheets touching dreidel shapes. Bake at 400°F. for 5 to 7 minutes or until edges are light golden brown. Immediately remove from cookie sheets. Cool completely. 8 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet:
Increase flour to 2¾ cups. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	35	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	5 g	VITAMIN C
FAT	2 g	THIAMINE
CHOLESTEROL	4 mg	RIBOFLAVIN
SODIUM	30 mg	NIACIN
POTASSIUM	5 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

In Germany, as in many European countries, children celebrate St. Nicholas Day, December 6, by putting their shoes out for St. Nicholas to fill. Bakeries and home kitchens are full of sweets such as these honey cookies. Lebkuchen are traditionally rolled-out cookies, but we've simplified the shaping.

Lebkuchen



(pictured on p. 28)

COOKIES

- 1 cup honey
- ¾ cup firmly packed brown sugar
- 1 tablespoon grated lemon peel
- 1 egg, beaten
- 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ginger
- ½ to 1 teaspoon cloves
- ½ teaspoon allspice
- ¼ cup chopped candied orange peel
- ¼ cup chopped candied citron
- ⅓ cup chopped almonds
- Sliced almonds

GLAZE

- ½ cup powdered sugar
- ¼ teaspoon almond extract
- 2 to 4 tablespoons water

Heat honey in medium saucepan over medium heat just until it begins to bubble; do not boil. Remove from heat; cool. Stir in brown sugar, lemon peel and egg.

Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and remaining cookie ingredients except sliced almonds. Add honey mixture; mix well. Cover with plastic wrap; refrigerate 1 to 2 hours for easier handling.

Heat oven to 400°F. Grease cookie sheets. In small bowl, combine glaze ingredients, adding enough water for desired glaze consistency; blend until smooth. Cover; set aside.

Shape dough into 1-inch balls; place 2 inches apart on greased cookie sheets. Gently press balls to ¼-inch thickness with glass dipped in cool water. Gently press 1 almond slice in center of each cookie. Bake at 400°F. for 5 to 9 minutes or until set. Immediately remove from cookie sheets. Immediately brush cookies with glaze. Cool completely. 5 dozen cookies.

TIP:

* For softer cookies, store with a slice of apple in a tightly covered container. Replace apple slice frequently.

HIGH ALTITUDE - Above 3500 Feet: Decrease brown sugar to ½ cup. Increase flour to 2½ cups plus 2 tablespoons. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	60	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	14 g	VITAMIN C
FAT	1 g	THIAMINE
CHOLESTEROL	4 mg	RIBOFLAVIN
SODIUM	35 mg	NIACIN
POTASSIUM	30 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

You get two wreaths from one package of sugar cookies—one to eat and one to give as a gift. Let the children use their creativity while decorating them.

Cookie Wreaths

❁❁❁
(pictured on right)

1 (20-oz.) pkg. Pillsbury's BEST® Refrigerated Sugar Cookies

Green sugar

Assorted small candies or candy-coated chocolate pieces, bear-shaped graham crackers or gummy bears, red fruit leather or red licorice strings

Frosting (see Whole Wheat Gingerbread Boys and Girls, page 61), if desired

Heat oven to 350°F. Line large cookie sheet with foil. Cut dough in half; refrigerate one half. Cut remaining half into 18 slices about ¼-inch thick. Arrange slices, slightly overlapping, in circle with 11-inch outer diameter on foil-lined cookie sheet. Sprinkle with green sugar. Bake at 350°F. for 9 to 14 minutes or until light golden brown. Cool on foil. Repeat with remaining half of dough.

When completely cooled, carefully remove foil. Decorate with candies and/or frosting as desired.

2 wreaths; 18 servings each.

NUTRITION INFORMATION

SERVING SIZE: 1/36 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	90	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	14 g	VITAMIN C	*
FAT	3 g	THIAMINE	*
CHOLESTEROL	2 mg	RIBOFLAVIN	*
SODIUM	75 mg	NIACIN	2%
POTASSIUM	10 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.



Cookie Wreaths



Bake Doughboy or Mitten Cookies or any other cut-out cookie from this versatile, easy-to-work-with dough. Decorate cookies with colored sugars before baking them or with frosting after baking and cooling them.

Happy Holidays Cookies



(pictured on cover-Mitten and Doughboy Cookies variations)

COOKIES

- 1½ cups powdered sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 1 egg
- 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

FROSTING

- 2 cups powdered sugar
- ½ cup butter or margarine, softened
- ½ teaspoon vanilla
- 1 to 2 tablespoons half-and-half or milk
- Food color

In large bowl, beat 1½ cups powdered sugar and 1 cup butter until light and fluffy. Add 1 teaspoon vanilla, almond extract and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda and cream of tartar; mix well. Cover with plastic wrap; refrigerate 1 to 2 hours for easier handling.

Heat oven to 375°F. On lightly floured surface, roll dough to ⅜-inch thickness. Cut with 2 to 2½-inch cookie cutters of desired shapes. Place cookies 1 inch apart on ungreased cookie sheets. Bake at 375°F. for 7 to 12 minutes or until set and very light golden on edges. Cool 1 minute; remove from cookie sheets. Cool completely.

In small bowl, combine all frosting ingredients except food color, adding enough half-and-half for desired spreading consistency; beat until smooth. Divide frosting into small bowls. Add food color as desired; blend well. Using decorating bags with small writing tips, pipe frosting on cooled cookies in desired designs. 5 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet: Decrease powdered sugar in cookies to 1 cup. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	80	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	11 g	VITAMIN C	*
FAT	4 g	THIAMINE	2%
CHOLESTEROL	15 mg	RIBOFLAVIN	*
SODIUM	60 mg	NIACIN	*
POTASSIUM	10 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

VARIATIONS:

Doughboy Cookies: Trace around our Poppin' Fresh™ pattern and cut from lightweight cardboard. Place lightly-floured pattern on dough; cut around pattern with sharp knife. Or, use your own gingerbread boy cookie cutter to cut cookies; with knife, cut scraps of dough into chef's hats. Place gingerbread boys on cookie sheet; top with hats, slightly overlapping. Bake and cool as directed. Using decorating bag with small writing tip, pipe frosting on cooled cookies as desired.

Mitten Cookies: Trace around your child's hand or use mitten pattern; cut a pattern from lightweight cardboard. Place lightly-floured pattern on dough; cut around pattern with sharp knife. Bake and cool as directed above. Using decorating bag with small writing tip, pipe frosting on cooled cookies as desired.

Peanut butter and chocolate, two favorite flavors, are teamed up in these candies, which you can make in the microwave. Young children can help by shaping the peanut butter balls and putting them in the paper cups.

Microwave Chunky Peanut Butter Cups



(pictured on cover)

FILLING

- $\frac{3}{4}$ cup chunky peanut butter
- $\frac{1}{2}$ cup powdered sugar

COATING

- $1\frac{1}{2}$ cups semi-sweet chocolate chips
- 9 oz. chocolate-flavored candy coating, cut into pieces
- $\frac{2}{3}$ cup chunky peanut butter
- Miniature paper baking cups (1-inch diameter)

MICROWAVE DIRECTIONS:

In small bowl, combine filling ingredients; stir until mixture forms a ball. (For easier handling, cover and refrigerate 1 hour.) Shape into balls, using $\frac{1}{2}$ teaspoon of mixture for each.

In medium microwave-safe bowl or 2-quart round casserole, microwave chocolate chips and chocolate coating on MEDIUM for 4 to 5 minutes, stirring twice. Stir until smooth. Add $\frac{2}{3}$ cup peanut butter; blend well. Place about $\frac{1}{2}$ teaspoon of chocolate mixture in each paper baking cup; top each with peanut butter ball. Fill cups with remaining chocolate mixture.* Garnish with chopped peanuts, if desired. Refrigerate 30 minutes or until set. 6 dozen candies.

CONVENTIONAL DIRECTIONS:

Prepare filling as directed above. In small saucepan over low heat, melt chocolate chips and chocolate coating, stirring constantly. Stir in $\frac{2}{3}$ cup peanut butter; blend well. Continue as directed.

TIP:

- * If mixture becomes too stiff, microwave on MEDIUM for 20 to 30 seconds to soften.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1 CANDY		PER SERVING
CALORIES	70	PROTEIN
PROTEIN	2 g	VITAMIN A
CARBOHYDRATE	6 g	VITAMIN C
FAT	5 g	THIAMINE
CHOLESTEROL	0 mg	RIBOFLAVIN
SODIUM	25 mg	NIACIN
POTASSIUM	55 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

Keep this mix on hand for a quick warmer-upper on a chilly day. Top the hot drink with marshmallows, if you like. Give a package of the mix with a mug or two as a gift—and don't forget a copy of the recipe!

Cocoa Mix



(pictured on p. 52)

- 5 cups (3-quart pkg.) instant nonfat dry milk
- $1\frac{1}{4}$ cups instant cocoa mix
- $\frac{3}{4}$ cup non-dairy powdered creamer
- $\frac{1}{3}$ cup powdered sugar
- Dash salt

In large bowl, combine all ingredients; mix well. Store in tightly covered container.

For each serving, place 3 to 4 tablespoonfuls of mix in each cup; fill with 1 cup boiling water and stir well. About 7 cups mix; 28 to 37 (1-cup) servings.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA
1/37 OF RECIPE		PER SERVING
CALORIES	50	PROTEIN
PROTEIN	4 g	VITAMIN A
CARBOHYDRATE	9 g	VITAMIN C
FAT	1 g	THIAMINE
CHOLESTEROL	2 mg	RIBOFLAVIN
SODIUM	70 mg	NIACIN
POTASSIUM	160 mg	CALCIUM
		IRON

* Contains less than 2% of the U.S. RDA of this nutrient.

CLASSIC KNOW-HOW™

Decorating Gingerbread Cookie People

*Decorate a "family" before or after
you bake them.*

In a well-known story, a raisin-decorated gingerbread boy leaps from the oven and runs away from a little old woman, a little old man and various animals while calling out, "I can run away from you, I can, I can..." A foxy fox finally devours this cocky gingerbread boy.

Our gingerbread cookie people aren't running, but you can make them look like they are. Then be as creative as you want when decorating them. Be assured, they'll be eaten up, too, but not by a fox!

Step 1:

Cut out gingerbread people; place on cookie sheets. Move arms, legs and heads to add "action" and "personality" to each cookie. Add hats or scarves, if desired. To decorate before baking, add colored sugar and raisins, currants, chocolate chips or small candies for eyes and buttons. Bake as directed.



Step 2:

To decorate after baking, cool cookies. Spread or pipe white or colored frosting on cookies to cover or to outline. Add raisins, currants, chocolate chips or small candies for eyes and buttons. If you're piping the frosting, vests, ties, suspenders or aprons can be added.



Whole Wheat Gingerbread Boys and Girls

(pictured below)

COOKIES

- 1½ cups sugar
- 1 cup margarine or butter, softened
- ⅓ cup molasses
- 1 egg
- 2¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 cup Pillsbury's BEST® Whole Wheat Flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2 teaspoons ginger
- 2 teaspoons cinnamon

FROSTING AND DECORATIONS

- 2 cups powdered sugar
- ⅓ cup margarine or butter, softened
- ½ teaspoon vanilla
- 1 to 2 tablespoons half-and-half or milk
- Assorted small candies, if desired

In large bowl, beat sugar and 1 cup margarine until light and fluffy. Add molasses and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in all purpose and whole wheat flour, baking soda, salt, ginger and cinnamon; mix well. If necessary, cover with plastic wrap and refrigerate 1 hour for easier handling.

Heat oven to 350°F. On lightly floured surface, roll out dough, ¼ at a time, to ⅛-inch thickness. (Refrigerate remaining dough.) Cut with floured 5-inch gingerbread boy and girl cookie cutters. Place 1 inch apart on ungreased cookie sheets. If desired, move arms and legs of unbaked cookies for different poses.

Cut scraps of dough into hats, scarves, etc.; place on cookie sheet against or slightly overlapping cookies. Bake at 350°F. for 6 to 9 minutes or until set. Cool 1 minute. Remove from cookie sheets. Cool completely.

In medium bowl, combine powdered sugar, ⅓ cup margarine, vanilla and enough milk for desired spreading or piping consistency; blend until smooth. Frost and decorate as desired. Allow frosting to set. Store loosely covered. 30 cookies.

HIGH ALTITUDE - Above 3500 Feet: Decrease sugar to 1 cup. Increase all purpose flour to 2¾ cups. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING	
CALORIES	210	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	6%
CARBOHYDRATE	33 g	VITAMIN C	*
FAT	9 g	THIAMINE	6%
CHOLESTEROL	7 mg	RIBOFLAVIN	4%
SODIUM	210 mg	NIACIN	4%
POTASSIUM	75 mg	CALCIUM	2%
		IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient.

Whole Wheat Gingerbread Girl



Cook's Note



GINGERBREAD HISTORY

The story of gingerbread has appeared since the beginning of written history. The earliest gingerbread was made from bread crumbs, honey and spices; gradually the crumbs and honey were replaced by flour and molasses.

Ginger, the predominant spice in gingerbread, was used during the Middle Ages both as a preservative and as medicine for a variety of ills. Because gingerbread did not spoil as quickly as other baked goods did in those days, it was thought to be somewhat magical.

For hundreds of years in Europe, cookies were made by pressing gingerbread in molds before baking. Spicy little figures of people and animals, sometimes decorated with edible gold paint, were sold at medieval fairs. In the 17th century, gingerbread baking was a profession in itself and gingerbread bakers alone had the right to make it, except at Christmas time.

Gingerbread cookie recipes in this cookbook are **Frosted Pepparkakor, Gingerbread Tree Centerpieces, Lebkuchen and Whole Wheat Gingerbread Boys and Girls.**

Kids will love this colorful snack, which can be made with either red or green gelatin. The large quantity will be enough to fill several tins or jars for tasty gifts.

Nutty Holiday Popcorn



- 4 quarts (16 cups) popped popcorn**
- 2 cups salted peanuts**
- $\frac{3}{4}$ cup margarine or butter**
- $\frac{1}{2}$ cup sugar**
- 1 (3-oz.) pkg. red or green flavored gelatin**
- 3 tablespoons water**
- 1 tablespoon light corn syrup**

Heat oven to 250°F. Place popcorn and peanuts in 2 ungreased 15x10x1-inch baking pans. In medium saucepan, combine margarine, sugar, gelatin, water and corn syrup. Cook over medium-low heat until sugar and gelatin dissolve, stirring constantly. Using candy thermometer, continue cooking to 255°F. (hard-ball stage), stirring constantly. Pour syrup over popcorn and peanuts; stir to coat. (Mixture will be hot.)

Bake at 250°F. for 15 minutes; stir and continue baking for an additional 10 minutes. Turn mixture out onto large pieces of foil. Cool completely. Break into small pieces. Store tightly covered. 18 cups.

NUTRITION INFORMATION

SERVING SIZE: 1 CUP		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	6%
CARBOHYDRATE	24 g	VITAMIN C	*
FAT	12 g	THIAMINE	6%
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	170 mg	NIACIN	6%
POTASSIUM	100 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Sweet and salty flavors taste great in this fast and fun candy.

White Ting-a-Lings



12 oz. vanilla-flavored candy coating, cut into pieces

1½ cups chow mein noodles

1 cup salted peanuts

MICROWAVE DIRECTIONS:

Line cookie sheets with waxed paper.

Place candy coating in medium

microwave-safe bowl or 4-cup

microwave-safe measuring cup.

Microwave on MEDIUM for 3 to

4 minutes, stirring once halfway

through melting. Stir in chow mein

noodles and peanuts. Drop by

teaspoonfuls onto waxed paper-lined

cookie sheets. Let stand until set.

Store in refrigerator. 3 dozen cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 CANDY		PER SERVING	
CALORIES	80	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	8 g	VITAMIN C	*
FAT	5 g	THIAMINE	2%
CHOLESTEROL	2 mg	RIBOFLAVIN	2%
SODIUM	50 mg	NIACIN	2%
POTASSIUM	60 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Children can help to mix this spicy tea and package it in tins or jars for gifts.

Russian Tea Mix



3 cups sugar

2 cups orange-flavored instant breakfast drink

1 cup instant tea

1 teaspoon cloves

1 teaspoon cinnamon

In medium bowl, combine all ingredients; mix well. Store in tightly covered container.

For each serving, place 2 rounded tablespoonfuls of mix in cup; fill with 1 cup boiling water and stir well.

6 cups mix; 32 (1-cup) servings.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 CUP		PER SERVING	
CALORIES	120	PROTEIN	*
PROTEIN	0 g	VITAMIN A	15%
CARBOHYDRATE	31 g	VITAMIN C	60%
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	0 mg	NIACIN	*
POTASSIUM	90 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Chocolate lovers will be delighted with these salty and sweet morsels, flavored with peppermint.

Candy-Coated Pretzels



8 oz. chocolate-flavored or vanilla-flavored candy coating, cut into pieces

¼ teaspoon peppermint or mint extract, if desired

4 oz. mini pretzels

½ cup crushed hard candy

Line cookie sheet with waxed paper.

Melt candy coating in medium

saucepan over low heat, stirring

constantly. Stir in peppermint

extract. Keep mixture warm. Dip

pretzels into coating; allow excess to

drip off. Place on waxed paper-lined

cookie sheet. Sprinkle tops of

pretzels with crushed candy.

24 pretzels.

MICROWAVE DIRECTIONS:

Line cookie sheet with waxed paper.

Place candy coating in small

microwave-safe bowl. Microwave on

HIGH for 1½ to 2 minutes or until

smooth, stirring once halfway

through cooking. Continue as

directed above.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 PRETZEL		PER SERVING	
CALORIES	90	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	13 g	VITAMIN C	*
FAT	4 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	85 mg	NIACIN	*
POTASSIUM	25 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.



Trimming this tree is a joy—the decorations come right with the cake and the frosting!

Tannenbaum Cake



(pictured on left)

CAKE

- 1 pkg. Pillsbury Plus® Funfetti® Cake Mix
- 1½ cups water
- ¼ cup oil
- 2 whole eggs or 3 egg whites

FROSTING

- 2 cans Pillsbury Vanilla Funfetti® Frosting
- 2 to 4 drops green food color
- Gumdrop or other candy

Heat oven to 350°F. Grease 13x9-inch pan; line with waxed paper and grease again. Prepare and bake cake mix according to package directions. Cool slightly. Carefully invert cake onto cooling rack. Remove waxed paper from cake; cool completely.

Cover 15x10-inch piece of cardboard with foil. Turn cake right side up. Trim cake if necessary to obtain straight sides and level top. For trunk, cut 1-inch strip along one 9-inch side; cut strip into four equal pieces. To cut tree shape, cut from center of one 9-inch side diagonally to each corner as shown in diagram. Invert the two side cake pieces; place on foil-covered cardboard or large tray with long uncut edges of cake touching in center. Place 2 trunk pieces at bottom of tree.

In medium bowl, stir green food color into frosting. Spread a thin layer of frosting over assembled cake pieces. Top with remaining tree-shaped cake layer, right side up; place remaining two trunk pieces on top of first trunk pieces. Spread sides of cake and trunk with very thin layer of frosting to seal in crumbs. Frost sides and top of cake. Sprinkle with decorator sprinkles from frosting. Top tree with gumdrop. 12 servings.

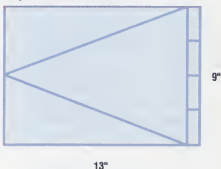
HIGH ALTITUDE - Above 3500 Feet: Add ¼ cup flour to dry cake mix. Bake as directed above.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	550	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	*
CARBOHYDRATE	87 g	VITAMIN C	*
FAT	21 g	THIAMINE	8%
CHOLESTEROL	35 mg	RIBOFLAVIN	6%
SODIUM	450 mg	NIACIN	4%
POTASSIUM	55 mg	CALCIUM	4%
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Diagram for Tannenbaum Cake



All Ready Pie Crusts give you a head start toward a delightfully shaped chocolate-filled cookie.

Christmas Tree-ts



- 1 (15-oz.) pkg. Pillsbury All Ready Pie Crusts
- 1 egg white
- 1 tablespoon water
- 75 (about 3 tablespoons) chocolate or vanilla milk chips
- Green or white sugar

Red candied cherries, cut into small pieces

Allow both crust pouches to stand at room temperature for 15 to 20 minutes. Heat oven to 400°F. In small bowl, beat egg white and water; set aside. Unfold crusts; peel off top plastic sheets. Press out fold lines. Using lightly floured 3½ to 4-inch tree-shaped cookie cutter, cut 15 trees from each crust.

Place 15 trees 1 inch apart on ungreased cookie sheet. To form one cookie, brush 1 tree with egg white mixture; top with 5 chocolate chips. Place second tree over chips; press edges with fingers or fork to seal. Repeat for remaining cookies. Brush tops with egg white mixture; sprinkle with sugar and decorate with red cherry pieces.

Bake at 400°F. for 8 to 10 minutes or until light golden brown. Immediately remove from cookie sheet.

15 cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	150	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	16 g	VITAMIN C	*
FAT	9 g	THIAMINE	*
CHOLESTEROL	8 mg	RIBOFLAVIN	*
SODIUM	110 mg	NIACIN	*
POTASSIUM	25 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Poinsettia Cake



CAKE

- 1 pkg. Pillsbury Plus® Cake Mix (any flavor)
- Water
- Oil
- Eggs

FROSTING AND DECORATIONS

- 1 can Pillsbury Vanilla Frosting Supreme™
- Red and green candy-coated chocolate pieces or colored sugar
- Yellow sugar or gumdrops

Heat oven to 350°F. Grease and flour 13x9-inch pan. Prepare and bake cake mix according to package directions. Cool completely.

Frost top of cake; lightly score frosting into 24 sections. Following diagram, fill in shaded areas with red chocolate pieces to form poinsettia, leaving center of flower open. Sprinkle center of flower with yellow sugar. Fill in remainder of cake with green chocolate pieces. 12 servings.

TIP:

A 14-oz. pkg. of holiday (red and green candy-coated chocolate) pieces contains enough candy to make this design.

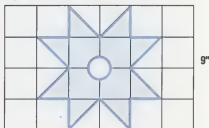
HIGH ALTITUDE - Above 3500 Feet: See package for directions.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1/12 OF RECIPE		PER SERVING	
USING YELLOW CAKE MIX			
CALORIES	460	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	*
CARBOHYDRATE	67 g	VITAMIN C	*
FAT	20 g	THIAMINE	6%
CHOLESTEROL	54 mg	RIBOFLAVIN	8%
SODIUM	350 mg	NIACIN	4%
POTASSIUM	45 mg	CALCIUM	6%
		IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient.

Diagram for Poinsettia Cake



Everyone will appreciate these crackers, but they'll be a real hit with a piano teacher or student.

Piano Key Crackers



- 24 (2½ x 1¼-inch) graham cracker pieces**
9 oz. vanilla-flavored candy coating, cut into pieces
3 oz. chocolate-flavored candy coating, cut into pieces*

Line cookie sheet with waxed paper. Place graham crackers on wire rack over waxed paper-lined cookie sheet. Melt vanilla-flavored candy coating in medium saucepan over low heat, stirring constantly. Spoon candy coating over crackers, covering tops and sides. Let stand until set.

Melt chocolate-flavored candy coating in small saucepan over low heat, stirring constantly. With small spatula, spread chocolate-flavored candy coating on upper right or upper left of cracker to resemble black piano keys (see diagram). Let stand until set. To serve, arrange cookies to resemble piano keyboard. 24 crackers.

MICROWAVE DIRECTIONS:

Line cookie sheet with waxed paper. Place graham crackers on wire rack over waxed paper-lined cookie sheet. Place vanilla-flavored candy coating in medium microwave-safe bowl or 4-cup microwave-safe measuring cup. Microwave on MEDIUM for 3 to 4½ minutes, stirring once halfway through melting. Stir until smooth. Spoon candy coating over crackers, covering tops and sides. Let stand until set.

Place chocolate-flavored candy coating in small microwave-safe bowl or 1-cup microwave-safe measuring cup. Microwave on MEDIUM for 1½ to 2½ minutes, stirring once halfway through melting. Stir until smooth. Continue as directed above.

TIP:

- * One-half cup semi-sweet chocolate chips and ½ teaspoon oil can be substituted for the chocolate-flavored candy coating.

NUTRITION INFORMATION

SERVING SIZE: 1 CRACKER		PERCENT U.S. RDA PER SERVING	
CALORIES	90	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	11 g	VITAMIN C	*
FAT	5 g	THIAMINE	*
CHOLESTEROL	2 mg	RIBOFLAVIN	2%
SODIUM	35 mg	NIACIN	*
POTASSIUM	50 mg	CALCIUM	2%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Diagram for Piano Key Crackers



This crunchy sweet snack is great to have on hand for holiday nibblers, or to pack up for a welcome gift.

Honey-Glazed Snack Mix



- 4 cups crispy corn squares cereal**
1½ cups mini pretzels
1 cup walnut or pecan halves
½ cup margarine or butter
¼ cup honey

Heat oven to 350°F. In large bowl, combine cereal, pretzels and walnuts. Melt margarine in small saucepan over low heat; stir in honey. Pour over cereal mixture; toss to coat. Spread on 15x10x1-inch baking pan.

Bake at 350°F. for 12 to 15 minutes or until glazed, stirring occasionally. Cool slightly; spread on waxed paper. Cool completely. Store in tightly covered container. 8 cups.

NUTRITION INFORMATION

SERVING SIZE: 1 CUP		PERCENT U.S. RDA PER SERVING	
CALORIES	320	PROTEIN	6%
PROTEIN	5 g	VITAMIN A	8%
CARBOHYDRATE	42 g	VITAMIN C	15%
FAT	16 g	THIAMINE	25%
CHOLESTEROL	0 mg	RIBOFLAVIN	4%
SODIUM	540 mg	NIACIN	20%
POTASSIUM	110 mg	CALCIUM	2%
		IRON	10%

These adorable snowmen won't melt, but we do guarantee they'll disappear. Each crispy face is topped with a yummy chocolate-peanut butter hat.

Snowman Face Meringues



- 2 egg whites
- ¼ teaspoon cream of tartar
- ½ cup sugar
- 14 miniature milk chocolate-covered peanut butter cups
- Miniature chocolate chips
- Red cinnamon candies

Heat oven to 200°F. Line cookie sheet with parchment paper or foil. In small bowl, beat egg whites with cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time, until stiff and glossy. Spoon meringue into decorating bag with large open tip. Pipe 2-inch circles, ½ inch thick, on parchment-lined cookie sheet. Or, drop by tablespoonfuls and spread out to 2-inch circles, ½ inch thick. Place peanut butter cup at top of each meringue for hat, slightly overlapping. Arrange chocolate chips for eyes and red cinnamon candies for mouths.

Bake at 200°F. for 1 to 1½ hours or until set and dry, but not brown. Cool completely in cool dry place until chocolate is set. (Do not refrigerate.) Remove from parchment paper. 14 cookies.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	70	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	11 g	VITAMIN C	*
FAT	2 g	THIAMINE	*
CHOLESTEROL	1 mg	RIBOFLAVIN	2%
SODIUM	30 mg	NIACIN	*
POTASSIUM	35 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient

Add some holiday pizzazz to an everyday meal by serving these special rolls.

Tree-Shaped Breadsticks



(pictured on right)

- 1 (11-oz.) can Pillsbury Refrigerated Soft Breadsticks
- 1 egg
- 1 tablespoon water
- Sesame seed and/or poppy seed

Heat oven to 350°F. Lightly grease cookie sheets. Separate dough into 8 pieces. Unroll each breadstick into an 18-inch rope; cut off 1 inch of each breadstick for tree trunk. On greased cookie sheet, shape each breadstick into a tree as shown in photo; place trunk at base of tree.

In small bowl, combine egg and water; blend well. Brush over trees; sprinkle with sesame seed. Bake at 350°F. for 14 to 16 minutes or until golden brown. Serve warm. 8 rolls.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 ROLL		PER SERVING	
CALORIES	120	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	*
CARBOHYDRATE	17 g	VITAMIN C	*
FAT	4 g	THIAMINE	100%
CHOLESTEROL	27 mg	RIBOFLAVIN	8%
SODIUM	240 mg	NIACIN	6%
POTASSIUM	35 mg	CALCIUM	*
		IRON	6%

* Contains less than 2% of the U.S. RDA of this nutrient.







Christmas Carolers' Supper

for 10 to 12



Warm up chilly carolers with cider while you set out the lasagna, salad and bread. This hearty supper can be served as a sit-down meal or as a buffet — an ideal way to handle a group. Buffet-folded napkins (page 5) hold the flatware and add a special finishing touch to the table.

Spiced Cranberry Cider

Green and White Lasagna

Holiday Fruit Salad

Sage Casserole Bread

Tannebaum Cake p. 65

Coffee, Tea and/or Milk

(Pictured clockwise from top: **Green and White Lasagna** p. 73, **Spiced Cranberry Cider** p. 72, **Sage Casserole Bread** p. 72.)

There's no kneading or shaping required for this hearty, aromatic loaf. Sprigs of sage baked on top are a unique garnish.

Sage Casserole Bread



(pictured on p. 71)

- 1 pkg. Pillsbury Hot Roll Mix
- 1 cup rolled oats
- 3 tablespoons cornmeal
- 2 tablespoons brown sugar
- 1 to 2 tablespoons chopped fresh sage or basil*
- 1 1/4 cups water heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 2 eggs
- 1 tablespoon water
- 1 egg, slightly beaten
- 2 to 3 sprigs fresh sage or basil

Grease 2-quart casserole. In large bowl, combine flour mixture with yeast from foil packet, oats, cornmeal, brown sugar and chopped sage. Stir in hot water, margarine and 2 eggs until well mixed. (Dough will be sticky.) Spread in greased casserole.

In small bowl, combine 1 tablespoon water and 1 egg. Gently brush over surface of loaf. Place sage sprigs on top; brush again with egg mixture. Cover with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, 25 to 30 minutes.

Heat oven to 350°F. Uncover dough. Bake at 350°F. for 30 to 40 minutes or until bread sounds hollow when lightly tapped and crust is golden brown. Loosen edges with knife; immediately remove from casserole. 1 (15-slice) loaf.

TIP:

* One to two teaspoons dried sage or basil leaves, crushed, can be substituted for fresh sage or basil in the dough. Omit fresh herbs on top of loaf.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1 SLICE		PER SERVING	
CALORIES	170	PROTEIN	8%
PROTEIN	6 g	VITAMIN A	2%
CARBOHYDRATE	29 g	VITAMIN C	*
FAT	3 g	THIAMINE	15%
CHOLESTEROL	42 mg	RIBOFLAVIN	10%
SODIUM	240 mg	NIACIN	10%
POTASSIUM	90 mg	CALCIUM	*
		IRON	8%

* Contains less than 2% of the U.S. RDA of this nutrient.

Greet your guests warmly with a cup of this holiday cheer.

Spiced Cranberry Cider



(pictured on p. 70)

- 1 1/2 teaspoons whole cloves
- 1 lemon, cut into thick slices
- 1/2 cup firmly packed brown sugar
- 4 (3-inch) cinnamon sticks
- 8 cups apple cider
- 6 cups cranberry juice cocktail

Insert whole cloves into lemon slices. In large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer 15 to 20 minutes. Remove lemon slices and cinnamon sticks. If desired, float a fresh lemon slice in each cup. 28 (1/2-cup) servings.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1/2 CUP		PER SERVING	
CALORIES	80	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	20 g	VITAMIN C	25%
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	0 mg	NIACIN	*
POTASSIUM	110 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

The layers of pasta, cheese and spinach in this lasagna will satisfy hearty appetites, and you'll never miss the meat.

Green and White Lasagna



(pictured on p. 70)

- 9 uncooked lasagna noodles
- 2 (9-oz.) pkg. Green Giant® Harvest Fresh® Frozen Chopped Spinach, thawed and squeezed dry
- ½ cup finely chopped onion
- ¼ cup chopped fresh parsley or 3 teaspoons dried parsley flakes
- 1 (24-oz.) carton cottage cheese
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 eggs
- 12 oz. (3 cups) shredded mozzarella cheese
- ½ cup grated Parmesan cheese

Cook noodles to desired doneness as directed on package. Drain; rinse with hot water.

Heat oven to 350°F. In medium bowl, combine spinach, onion, parsley, cottage cheese, garlic powder, salt, pepper and eggs; mix well.

In ungreased 13x9-inch pan, layer ⅓ of the cooked noodles, ⅓ of the spinach mixture and ⅓ of the mozzarella cheese; repeat layers twice. Sprinkle with Parmesan cheese.*

Bake at 350°F. for 35 to 45 minutes or until hot and bubbly. Let stand 10 minutes before serving. Garnish as desired. 12 servings.

TIP:

- * At this point, lasagna can be covered and refrigerated up to 24 hours. Uncover; bake at 350°F. for 45 to 50 minutes or until hot and bubbly.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	230	PROTEIN	35%
PROTEIN	22 g	VITAMIN A	40%
CARBOHYDRATE	18 g	VITAMIN C	8%
FAT	8 g	THIAMINE	15%
CHOLESTEROL	59 mg	RIBOFLAVIN	25%
SODIUM	820 mg	NIACIN	8%
POTASSIUM	240 mg	CALCIUM	35%
		IRON	8%

The crunchy and slightly sweet flavor of jicama blends very well with the fruits in this salad.

Holiday Fruit Salad



DRESSING

- 2 tablespoons sugar
- ⅓ cup oil
- ¼ cup orange juice
- 2 tablespoons vinegar

SALAD

- 1 (20-oz.) can pineapple chunks, drained, or 1 fresh pineapple, cut into chunks
- 3 oranges, sectioned
- 3 bananas, sliced diagonally
- 1 jicama, peeled, sliced*
- Romaine lettuce
- ⅓ to ½ cup chopped peanuts
- Seeds of 1 pomegranate, if desired

In small jar with tight-fitting lid, combine dressing ingredients; shake well. In large bowl, combine pineapple, oranges, bananas and jicama. Pour dressing over fruit; toss gently to combine. Place fruit in lettuce-lined bowl; sprinkle with peanuts and pomegranate seeds. 12 (⅔-cup) servings.

TIP:

- * Two tart apples, unpeeled and sliced, can be substituted for the jicama.

NUTRITION INFORMATION

SERVING SIZE: 2/3 CUP		PERCENT U.S. RDA PER SERVING	
CALORIES	170	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	4%
CARBOHYDRATE	23 g	VITAMIN C	50%
FAT	9 g	THIAMINE	8%
CHOLESTEROL	0 mg	RIBOFLAVIN	4%
SODIUM	50 mg	NIACIN	6%
POTASSIUM	330 mg	CALCIUM	2%
		IRON	4%

Mom's Day Out

for 4



This merry meal can be prepared by Dad and the kids. A versatile main dish, **Four Can Chili**, can cook all day in a slow cooker or be heated on the stovetop at the last minute. Napkins folded to look like candles (page 4), with a tiny treat or decoration tucked in, will brighten the table setting.

Four Can Chili
Molded Tree Salads
Cornbread Twists

New-Fashioned Baked Apples or
Chocolate Supreme Fondue

Coffee and/or Milk

(Pictured: **Four Can Chili** p. 76, **Molded Tree Salads** p. 76)





Take advantage of the convenience of a slow cooker, which lets this chili cook all day. Or, the chili ingredients can be quickly combined and heated up just before serving.

Four Can Chili



(pictured on p. 74)

CHILI

- 1 (16-oz.) can tomatoes, undrained, cut up
- 1 (15-oz.) can chili without beans
- 1 (15.5-oz.) can Green Giant® Pinto Beans, drained
- 1 (15.5-oz.) can Green Giant® or Joan of Arc® Dark or Light Red Kidney Beans, drained
- ¼ cup prepared barbecue sauce
- ½ teaspoon chili powder

TOPPINGS, IF DESIRED

- 4 oz. (1 cup) shredded Cheddar cheese
- ½ cup chopped onion
- ¼ cup dairy sour cream

In slow cooker, combine all chili ingredients; mix well. Cook on high setting for 2 to 4 hours to allow flavors to blend. Or, cook 1 hour on high setting; reduce heat to low setting and cook 8 to 9 hours. (If slow cooker has 3 settings, use high setting for 1 hour and medium setting for 8 to 9 hours.) Serve with toppings. 4 (1½-cup) servings.

TIP:

To cook on stovetop, drain only kidney beans. Combine all chili ingredients in large saucepan; stir to mix well. Heat for about 15 minutes or until thoroughly heated. Serve with toppings.

NUTRITION INFORMATION

SERVING SIZE: 1-1/2 CUPS		PERCENT U.S. RDA PER SERVING	
CALORIES	530	PROTEIN	45%
PROTEIN	29 g	VITAMIN A	30%
CARBOHYDRATE	45 g	VITAMIN C	25%
FAT	30 g	THIAMINE	8%
CHOLESTEROL	64 mg	RIBOFLAVIN	20%
SODIUM	1330 mg	NIACIN	20%
POTASSIUM	900 mg	CALCIUM	40%
		IRON	25%

Decorate these trees before serving them, or have the vegetable pieces available for everyone to add their own tiny trimmings.

Molded Tree Salads



(pictured on p. 75)

- 1 (3-oz.) pkg. lime flavor gelatin
- 1 cup boiling water
- ¾ cup cold water

Small pieces of vegetables and/or herbs, such as shredded carrot, radish slices, cut-up celery and parsley sprigs
Lettuce leaves

Spray 8-inch pie pan generously with no-stick cooking spray. In medium bowl, dissolve gelatin in boiling water. Stir in cold water. Pour into spray-coated pan. Refrigerate until firm, about 2 hours.

Cut gelatin into 4 to 6 wedges. Place each wedge on lettuce-lined plate. Decorate with small pieces of vegetables to resemble Christmas trees. 4 to 6 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	60	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	35%
CARBOHYDRATE	13 g	VITAMIN C	2%
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	50 mg	NIACIN	*
POTASSIUM	80 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

This delicious dessert is quick to make in the microwave. Serve any leftovers warm or cool as a snack.

New-Fashioned Baked Apples



- 6 medium baking apples,
2½ to 3 inches in diameter
- 1 tablespoon brown sugar
- ¼ teaspoon cinnamon
- ½ cup unsweetened apple juice

MICROWAVE DIRECTIONS:

Core apples. To keep peel from shrinking, cut off peel ⅓ of the way down each apple. Place apples in 9-inch microwave-safe pie pan or 12x8-inch (2-quart) microwave-safe dish. Spoon ½ teaspoon brown sugar into center of each apple; sprinkle with cinnamon. Pour apple juice over apples. Cover with microwave-safe plastic wrap. Microwave on HIGH for 8 to 10 minutes until apples are tender, basting with liquid and rotating dish ½ turn halfway through baking. Baste with liquid at end of baking time. 6 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	100	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	26 g	VITAMIN C	8%
FAT	1 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	0 mg	NIACIN	*
POTASSIUM	190 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Our milk chocolate frosting makes this fondue so easy to prepare. Choose your favorite morsels to dunk in the rich warm sauce.

Chocolate Supreme Fondue



- 1 can Pillsbury Milk Chocolate
Frosting Supreme™

Any of these dippers:

Apple wedges
Banana chunks
Whole strawberries
Marshmallows

Melt frosting in medium saucepan over medium heat. Pour into fondue pot; keep warm. Serve immediately. Spear dippers with fondue forks or long skewers; dip into sauce. 1 cup sauce.

TIP:

Plan 6 to 8 dippers per person when serving fondue.

NUTRITION INFORMATION

Variables in this recipe make it impossible to calculate.

Holiday Best

for 6 to 8



Guests can nibble on the **Oriental Toasted Nuts** and the **Tiny Tim Tomatoes** before dinner. Juicy ham is highlighted with **Currant Horseradish Sauce** or **Spicy Raisin Sauce**. When you bring on the grand finale, **Ice Cream Roll**, diners will exclaim and wonder how you made it. Trumpet-folded napkins (page 5) tied with a ribbon or tucked into goblets or glasses provide a gala look to the table.

- Cranberry Apple Juice
- Oriental Toasted Nuts**
- Tiny Tim Tomatoes**
- Glazed Baked Ham**
- Currant Horseradish Sauce** or
Spicy Raisin Sauce
- Pineapple Sweet Potato Bake**
- Broccoli and Carrots**
with Basil Butter Sauce
- Citrus Holiday Salad**
- Dinner Rolls
- Ice Cream Roll**
- Assortment from Festive Cookies
& Candies Chapter
- Flavored Coffee and/or Milk

(Pictured left to right: Glazed Baked Ham p. 80, Currant Horseradish Sauce p. 81, Citrus Holiday Salad p. 84, Broccoli and Carrots With Basil Butter Sauce p. 85.)





These savory nuts are great to serve as an appetizer, or package them for a gift.

Oriental Toasted Nuts



- 2 cups walnut pieces, pecan halves or whole almonds
- 3 tablespoons margarine or butter
- 3 tablespoons soy sauce
- 2 teaspoons lemon juice
- ¾ teaspoon ginger
- ½ teaspoon garlic powder

Heat oven to 325°F. Spread nuts on ungreased 15x10x1-inch baking pan. Bake at 325°F. for 5 minutes or until lightly browned. Meanwhile, melt margarine in small skillet; stir in remaining ingredients. Pour over nuts; bake an additional 10 to 15 minutes, stirring twice. 2¼ cups.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA PER SERVING	
1/4 CUP		PROTEIN	4%
CALORIES	180	VITAMIN A	2%
PROTEIN	4 g	VITAMIN C	*
CARBOHYDRATE	5 g	THIAMINE	6%
FAT	18 g	RIBOFLAVIN	2%
CHOLESTEROL	0 mg	NIACIN	2%
SODIUM	390 mg	CALCIUM	2%
POTASSIUM	130 mg	IRON	4%

* Contains less than 2% of the U.S. RDA of this nutrient.

A ham of this size will give you plenty for dinner, including second helpings, plus leftovers for ham sandwiches or casseroles during the remaining days of this busy season. Scoring the ham allows the glaze to penetrate more.

Glazed Baked Ham



(pictured on p. 78)

- 4½ to 5-lb. fully cooked boneless ham
- Whole cloves, if desired
- One of the glazes suggested below

Heat oven to 325°F. With sharp knife, score top of ham; insert cloves. Place ham on rack in shallow roasting pan. Bake at 325°F. for 1¼ to 1½ hours or until thoroughly heated. Meanwhile, prepare glaze ingredients. During last 15 to 20 minutes of baking, spoon glaze over ham. Continue baking, occasionally spooning glaze over ham. 15 to 20 servings.

Pineapple Glaze: Combine 1 cup firmly packed brown sugar and ¾ cup drained crushed pineapple. Spread on ham.

Brown Sugar Glaze: Combine 1 cup firmly packed brown sugar, 2 tablespoons flour, ½ teaspoon dry or prepared mustard, ½ teaspoon cinnamon and 3 tablespoons dry sherry, vinegar or water; mix well. Spread on ham.

Jelly Glaze: Heat 1 cup currant or apple jelly until melted. Spread on ham.

Orange Marmalade Glaze: Spread 1 cup orange marmalade on ham.

NUTRITION INFORMATION

SERVING SIZE: 1/20 OF RECIPE USING PINEAPPLE GLAZE		PERCENT U.S. RDA PER SERVING	
CALORIES	190	PROTEIN	30%
PROTEIN	21 g	VITAMIN A	*
CARBOHYDRATE	13 g	VITAMIN C	25%
FAT	6 g	THIAMINE	50%
CHOLESTEROL	53 mg	RIBOFLAVIN	10%
SODIUM	1210 mg	NIACIN	20%
POTASSIUM	340 mg	CALCIUM	*
		IRON	10%

* Contains less than 2% of the U.S. RDA of this nutrient.

Cook's Note



HAM

Ham comes from the leanest part of a pig, the hind leg. Commonly available types of ham are: **bone-in**, **semi-boneless**, **boneless** and **canned**. Bone-in, semi-boneless and boneless ham comes two ways: fully cooked or to be cooked before eating. "Cook before eating" on the label signifies the ham was only partially cooked during the curing process. (Canned hams are always boneless and fully cooked.) These hams are usually sold bone-in style.

Virtually all hams purchased today are fully cooked and ready to eat, however the flavor and texture of the meat are improved by heating it to a temperature of 140°F. before serving it. "Cook before eating" hams should be heated to 160°F.

Ham can be refrigerated up to one week before using it. Most canned hams also require refrigeration. Freezing is not recommended; the ham becomes more salty and the texture changes. If ham must be frozen, wrap it tightly and freeze it at 0°F. for no longer than two months.

Most hams today are as much as 57% leaner than those of 20 years ago, and some are even leaner. There is almost no shrinkage in a ham, but some boneless hams may have up to 50% moisture added. For a good quality ham, look for meat that is firm, fine-grained, pink in color, lean and with little excess moisture. For serving amounts, you can expect 4 to 5 servings per pound from a boneless or canned ham, and 2 to 3 servings per pound from a bone-in ham.

This simple accompaniment for ham is known as "ham jam" in our food editor's family.

Currant Horseradish Sauce



(pictured on p. 78)

½ cup red currant jelly
1 to 1½ teaspoons prepared horseradish

Heat jelly in small saucepan until melted. Stir in horseradish. ½ cup.

NUTRITION INFORMATION

SERVING SIZE: 1 TABLESPOON		PERCENT U.S. RDA PER SERVING	
CALORIES	50	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	13 g	VITAMIN C	*
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	0 mg	NIACIN	*
POTASSIUM	15 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Here's a traditional favorite to serve with ham.

Spicy Raisin Sauce



½ cup firmly packed brown sugar
1 tablespoon cornstarch
¼ teaspoon cinnamon
¼ cup raisins
1 tablespoon margarine or butter
1 cup water
2 tablespoons lemon juice

In small saucepan, combine brown sugar, cornstarch and cinnamon. Add remaining ingredients; stir to combine. Bring mixture to a boil over medium-high heat, stirring occasionally. Boil and stir 1 minute. Reduce heat; simmer about 10 minutes to blend flavors. 1 cup.

NUTRITION INFORMATION

SERVING SIZE: 1 TABLESPOON		PERCENT U.S. RDA PER SERVING	
CALORIES	40	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	9 g	VITAMIN C	*
FAT	1 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	10 mg	NIACIN	*
POTASSIUM	45 mg	CALCIUM	*
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.





"Yule" get raves about this dessert! It's impressive but much easier to make than you'd think.

Ice Cream Roll



(pictured on left)

1 quart chocolate ice cream

1 quart mint ice cream

Line 15x10x1-inch baking pan with waxed paper, with end of paper extending about 2 inches beyond each short end of pan; chill in freezer. Soften chocolate ice cream; spread evenly in chilled waxed paper-lined pan. Freeze until firm, about 3 hours. Soften mint ice cream; spread evenly over chocolate ice cream. Freeze until firm but not solid, about 3 hours. (If ice cream freezes solid it will crack when rolled.)

Remove ice cream from pan. To roll, loosen long sides of ice cream from paper. Working quickly, lift short end of paper and turn over end of ice cream, pressing with fingers to start roll. Roll up jelly roll fashion, peeling paper back and continuing to lift paper and roll ice cream to end. Discard paper. Place ice cream roll, seam side down, on freezerproof platter. Freeze until firm. Garnish as desired. 8 to 10 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/10 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	8%
CARBOHYDRATE	25 g	VITAMIN C	*
FAT	11 g	THIAMINE	2%
CHOLESTEROL	48 mg	RIBOFLAVIN	15%
SODIUM	95 mg	NIACIN	*
POTASSIUM	210 mg	CALCIUM	15%
		IRON	*

* Contains less than 2% of the U.S. RDA of this nutrient.

Pomegranate seeds are a perfect holiday salad garnish, but the pomegranate season is fairly short. See the tip below for freezing these tart-sweet, crunchy seeds. This salad can be quickly assembled if the fruit is cut up and refrigerated and the dressing is made ahead of time.

Citrus Holiday Salad



(pictured on p. 79)

DRESSING

- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 1 garlic clove, minced
- 1/4 cup raspberry or white wine vinegar
- 2 tablespoons olive or vegetable oil

SALAD

- Leaf lettuce
- 3 oranges, sectioned
- 2 grapefruit, sectioned
- 2 kiwifruit, peeled and sliced
- 1 star fruit, sliced, if desired
- 1/2 to 3/4 cup pomegranate seeds

In jar with tight-fitting lid, combine all dressing ingredients; shake well.

Place 1 lettuce leaf on each of 8 individual salad plates. Arrange grapefruit and orange sections, alternating with kiwifruit slices.

Garnish with a star fruit slice; sprinkle with pomegranate seeds. Drizzle dressing over salads before serving or pass so guests can serve themselves. 8 servings.

TIP:

To freeze pomegranate seeds, peel off pomegranate skin; remove and save the seeds, discarding the white membrane. Spread seeds on a shallow pan or tray; freeze. Put into plastic bag or tightly covered container when frozen; seal. Freeze up to 3 months. Sprinkle over salad just before serving.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	130	PROTEIN 2%
PROTEIN	1 g	VITAMIN A 10%
CARBOHYDRATE	24 g	VITAMIN C 120%
FAT	4 g	THIAMINE 4%
CHOLESTEROL	0 mg	RIBOFLAVIN 2%
SODIUM	135 mg	NIACIN 2%
POTASSIUM	330 mg	CALCIUM 4%
		IRON 2%

The stem end of the tomato makes a good base for these colorful appetizers because it's flatter.

Tiny Tim Tomatoes



- 24 (1 pint) small cherry tomatoes
- 1 (3-oz.) pkg. cream cheese, softened
- 1 tablespoon lemon juice
- 1 teaspoon dried dill weed
- Fresh parsley sprigs

Remove tomato stems. Cut thin slice from rounded end of each tomato. Scoop out pulp and seeds with melon baller or small spoon. Let tomatoes drain, cut side down, on paper towels.

In small bowl, combine cream cheese, lemon juice and dill weed; blend well. Fill tomatoes using small spoon or decorating bag fitted with star tip. Garnish each tomato with small parsley sprig. Store in refrigerator. 24 appetizers.

TIP:

Each tomato can be garnished with a tiny canned shrimp, if desired.

NUTRITION INFORMATION

SERVING SIZE: 1 APPETIZER		PERCENT U.S. RDA PER SERVING
CALORIES	14	PROTEIN *
PROTEIN	0 g	VITAMIN A 2%
CARBOHYDRATE	1 g	VITAMIN C *
FAT	1 g	THIAMINE *
CHOLESTEROL	4 mg	RIBOFLAVIN *
SODIUM	10 mg	NIACIN *
POTASSIUM	30 mg	CALCIUM *
		IRON *

* Contains less than 2% of the U.S. RDA of this nutrient.

This casserole is a perfect accompaniment for ham, and you can put it together ahead of time.

Pineapple Sweet Potato Bake



- 1 (23-oz.) can sweet potatoes, drained
- 3 tablespoons margarine or butter, softened
- ½ teaspoon salt
- 1 (8-oz.) can crushed pineapple, drained
- ⅓ cup orange juice
- ¼ cup firmly packed brown sugar
- ¼ cup chopped pecans

Heat oven to 350°F. Grease 1-quart casserole. In medium bowl, mash sweet potatoes with margarine and salt. Add pineapple and orange juice; blend well. Spoon into greased casserole; sprinkle with brown sugar and pecans. Bake at 350°F. for 25 to 30 minutes or until thoroughly heated. 6 (½-cup) servings.

MICROWAVE DIRECTIONS: Grease 1-quart microwave-safe casserole. Prepare sweet potato mixture as directed above; spoon into greased casserole. Microwave on HIGH for 5 to 7 minutes or until thoroughly heated, rotating casserole ½ turn halfway through cooking.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1/2 CUP		PER SERVING	
CALORIES	230	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	130%
CARBOHYDRATE	37 g	VITAMIN C	25%
FAT	9 g	THIAMINE	8%
CHOLESTEROL	0 mg	RIBOFLAVIN	4%
SODIUM	290 mg	NIACIN	2%
POTASSIUM	320 mg	CALCIUM	2%
		IRON	8%

A colorful addition to your holiday dinner table.

Broccoli and Carrots with Basil Butter Sauce



(pictured on p. 79)

- 2 (16-oz.) pkg. Green Giant® American Mixtures™ San Francisco Style Broccoli, Carrots, Water Chestnuts and Red Peppers
- ¼ cup margarine or butter, melted
- 2 teaspoons lemon juice
- ½ teaspoon dried basil leaves
- ¼ teaspoon salt
- ¼ teaspoon pepper

Using microwave or conventional directions, cook vegetables according to package directions; drain. In small bowl, combine remaining ingredients; pour over vegetables. 10 (½-cup) servings.

NUTRITION INFORMATION

SERVING SIZE:		PERCENT U.S. RDA	
1/2 CUP		PER SERVING	
CALORIES	70	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	45%
CARBOHYDRATE	7 g	VITAMIN C	30%
FAT	5 g	THIAMINE	2%
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	140 mg	NIACIN	2%
POTASSIUM	200 mg	CALCIUM	2%
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Make-Ahead Brunch

for 8 to 10



Make-ahead convenience gives you more time with your family or guests. The **Cranberry Slush** can be frozen several days ahead. The **Swedish Almond Tea Ring** can be baked and frozen until your party day, then warmed and glazed before serving. **Crunchy Turkey Supreme** and **Hot Fruit Compote** can be prepared for baking the day before your brunch, then covered and refrigerated until baking. Standing-fold napkins (page 5) will add height and dimension to your table.

Cranberry Slush or
Nonalcoholic Cold Duck

Crunchy Turkey Supreme

Hot Fruit Compote

Swedish Almond Tea Ring

Assortment from Festive Cookies
& Candies Chapter

Coffee, Tea and/or Milk

(Pictured left to right: **Crunchy Turkey Supreme**
p. 88, **Hot Fruit Compote** p. 90, **Swedish Almond**
Tea Ring p. 89.)





Assemble this rich and creamy casserole the day before your brunch to make your morning less harried.

Crunchy Turkey Supreme

(pictured on p. 86)

CASSEROLE

2

cups cubed cooked turkey or chicken

2 cups cooked rice

1 cup sliced celery

1 (10¾-oz.) can condensed cream of chicken soup with ½ less salt

1 (9-oz.) pkg. Green Giant® Harvest Fresh® Frozen Cut Broccoli, thawed and drained

1 (8-oz.) can sliced water chestnuts, drained

1 (2-oz.) jar diced pimiento, drained*

¾ cup reduced-calorie mayonnaise

2 teaspoons lemon juice

½ teaspoon salt

⅛ teaspoon pepper

TOPPING AND GARNISH

2½ cups corn flakes cereal, crushed to 1 cup

2 tablespoons margarine or butter, melted

Chopped fresh parsley, if desired

Pimiento stars, if desired*

Heat oven to 375°F. Grease 2-quart casserole. In large bowl, combine all casserole ingredients. Spoon into greased casserole. In small bowl, combine cereal and margarine; sprinkle evenly over casserole mixture.

Bake at 375°F. for 30 to 35 minutes or until casserole is thoroughly heated and topping is light brown. Garnish with parsley and pimiento stars. 8 (¾-cup) servings.

TIP:

* With small star-shaped aspic cutter, cut stars from canned whole pimientos. Chop remaining pimiento and substitute for 2-oz. jar diced pimiento.

NUTRITION INFORMATION

SERVING SIZE: ¾ CUP		PERCENT U.S. RDA PER SERVING	
CALORIES	310	PROTEIN	20%
PROTEIN	14 g	VITAMIN A	20%
CARBOHYDRATE	31 g	VITAMIN C	35%
FAT	14 g	THIAMINE	15%
CHOLESTEROL	38 mg	RIBOFLAVIN	15%
SODIUM	620 mg	NIACIN	20%
POTASSIUM	370 mg	CALCIUM	4%
		IRON	10%

This refreshing drink is handy to have on hand in the freezer all through the holidays.

Cranberry Slush

2 cups hot water

½ cup sugar

1 (12-oz.) can frozen lemonade concentrate

2½ cups cranberry juice cocktail

1½ cups white rum

6 to 8 cups lemon-lime flavored carbonated beverage

In 2½ to 3-quart freezer container, combine hot water and sugar; stir until sugar is dissolved. Stir in lemonade concentrate, cranberry juice cocktail and rum. Freeze several hours or overnight, stirring once or twice as it freezes. Cover when frozen.

Remove from freezer 15 to 30 minutes before serving. To serve, spoon about ⅓ cup of slush into each glass; fill with carbonated beverage. Serve with straws.

15 (1-cup) servings.

NUTRITION INFORMATION

SERVING SIZE: 1 CUP		PERCENT U.S. RDA PER SERVING	
CALORIES	210	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	40 g	VITAMIN C	35%
FAT	0 g	THIAMINE	*
CHOLESTEROL	0 mg	RIBOFLAVIN	*
SODIUM	15 mg	NIACIN	*
POTASSIUM	30 mg	CALCIUM	*
		IRON	2%

* Contains less than 2% of the U.S. RDA of this nutrient.

Fragrant yeast dough baked in the classic tea ring shape will be a delicious addition to any holiday table.

Swedish Almond Tea Ring

(pictured on p. 87)

COFFEE CAKE

- 1 pkg. Pillsbury Hot Roll Mix
- 1 tablespoon sugar
- ¾ teaspoon freshly ground cardamom or nutmeg
- 1 cup water heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 1 egg

FILLING

- 1 to 2 tablespoons margarine or butter, softened
- ½ cup firmly packed brown sugar
- 2 teaspoons cinnamon
- ½ cup finely chopped blanched almonds

GLAZE

- ¾ cup powdered sugar
- ¼ teaspoon almond extract
- 1 to 2 tablespoons water

In large bowl, combine flour mixture with yeast from foil packet, sugar and cardamom; mix well. Stir in 1 cup hot water, 2 tablespoons margarine and egg until dough pulls away from sides of bowl. Turn dough out onto floured surface. With greased or floured hands, shape into ball. Knead dough for 5 minutes until smooth. Sprinkle additional flour over surface to reduce stickiness. Cover dough with large bowl; let rest 5 minutes.

Grease cookie sheet. On lightly floured surface, roll dough to 18x12-inch rectangle. Spread with 1 to 2 tablespoons margarine to within 1 inch of edges. In small bowl, combine brown sugar, cinnamon and almonds; mix well. Sprinkle evenly over dough. Starting with longest side, roll up tightly; seal edges. Join ends to form a ring; pinch to seal. Place, seam side down, on greased cookie sheet. With scissors, make cuts at 1-inch intervals from outside edge of ring to within ½ inch of inside edge. Turn each slice on its side, cut side up. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, 15 to 25 minutes.

Heat oven to 350°F. Uncover dough. Bake at 350°F. for 15 to 20 minutes or until golden brown. Remove from cookie sheet; cool on wire rack.

In small bowl, combine all glaze ingredients, adding enough water for desired drizzling consistency; beat until smooth. Drizzle over tea ring. 12 servings.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	270	PROTEIN	10%
PROTEIN	6 g	VITAMIN A	2%
CARBOHYDRATE	47 g	VITAMIN C	*
FAT	7 g	THIAMINE	15%
CHOLESTEROL	18 mg	RIBOFLAVIN	15%
SODIUM	310 mg	NIACIN	10%
POTASSIUM	135 mg	CALCIUM	2%
		IRON	10%

* Contains less than 2% of the U.S. RDA of this nutrient.

This warm fruit combination is a spicy accompaniment to Crunchy Turkey Supreme (p. 88).

Hot Fruit Compote



(pictured on p. 86)

- 1 (20-oz.) can pineapple chunks in its own juice, drained
- 1 (16-oz.) can peach slices, drained
- 1 (16-oz.) can pear slices, drained
- 1 (11-oz.) can mandarin orange segments, drained
- ¼ cup margarine or butter
- ½ cup firmly packed brown sugar
- ½ cup orange juice
- 2 tablespoons lemon juice
- ½ teaspoon cinnamon
- ⅛ teaspoon cloves
- ⅛ teaspoon nutmeg
- Maraschino cherries, if desired

Heat oven to 375°F. Arrange all fruit except cherries in 13x9-inch baking dish or 1½-quart casserole. In small saucepan over medium heat, combine all remaining ingredients except cherries. Heat and stir until brown sugar is dissolved and margarine is melted. Pour over fruit.

Bake at 375°F. for 25 minutes or until fruit is thoroughly heated. Serve in baking dish or chafing dish. Garnish with maraschino cherries. 8 servings.

NUTRITION INFORMATION

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	180	PROTEIN	*
PROTEIN	1 g	VITAMIN A	15%
CARBOHYDRATE	33 g	VITAMIN C	25%
FAT	6 g	THIAMINE	8%
CHOLESTEROL	0 mg	RIBOFLAVIN	2%
SODIUM	75 mg	NIACIN	2%
POTASSIUM	300 mg	CALCIUM	2%
		IRON	6%

* Contains less than 2% of the U.S. RDA of this nutrient.

Nutrition Information

Nutrition Information: Pillsbury recipe analysis is provided per serving or per unit of food and is based on the most current nutritional values available from the United States Department of Agriculture (USDA) and food manufacturers. Each recipe is calculated for number of calories; grams of protein, carbohydrate and fat; and milligrams of cholesterol, sodium and potassium.

Vitamin and mineral levels are stated as percentages of United States Recommended Daily Allowances. RDAs are the dietary standards determined by the U.S. Food and Drug Administration for healthy people. If you are following a medically prescribed diet, consult your physician or registered dietitian about using this nutrition information.

Calculating Nutrition Information: Recipe analysis is calculated on:

- A single serving based on the largest number of servings, or on a specific amount (1 tablespoon) or unit (1 cookie).
- The first ingredient or amount when more than one is listed.
- "If desired" or garnishing ingredients when they are included in the ingredient listing.
- Only the amount of a marinade or frying oil absorbed during preparation.

Using Nutrition Information: The amount of nutrients a person needs is determined by one's age, size and activity level. The following are general guidelines you can use for evaluating your daily food intake:

Calories: 2350
Protein: 45 to 65 grams
Carbohydrates: 340 grams
Fat: 80 grams or less
Cholesterol: 300 milligrams or less
Sodium: 2400 milligrams.

A nutritionally balanced diet recommends limiting intake of fat to 30% or less of total daily calories. One gram of fat is 9 calories. You can determine the fat content of recipes or products with the following formula:

$$\frac{\text{GRAMS OF FAT PER SERVING} \times 9}{\text{TOTAL CALORIES PER SERVING}} = \frac{\text{PERCENT}}{\text{OF CALORIES FROM FAT}}$$

(Example: $\frac{8 \times 9}{310} = \frac{72}{310} = 23\%$)

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MW = MICROWAVE DIRECTIONS, MWO = MICROWAVE DIRECTIONS ONLY

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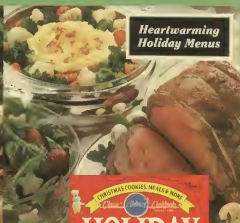
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